



VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE TORBAE

This Valpolicella Ripasso is made from grapes grown in the high hills, in Torbe. It has a deep ruby-red colour and is pleasing to the eye when poured. Its complex aroma starts with the freshness of fruit and ends with a spiced note. The complex aroma leads to a harmonious, full and velvety flavour with the right balance of tannins and acidity. For this exact reason, it pairs very well with all types of red meat, both grilled and braised. Serve at 16 -18 °C. Truly wonderful!

THE VINEYARD

Located in the heart of the Valpolicella Classica area in Torbe, in the hills of Negrar. Altitude from 300 to 420 metres above sea level. Mostly southeast exposure. Soil type: mainly on Eocene marl. Vineyard grassing. Training system: Veronese pergolella. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 60 hl.

PAIRINGS It pairs very well with all types of red meat, both grilled and braised.

VINTAGE 2020

The start of the vegetative cycle took place slightly earlier than last year and no particular criticalities were highlighted during flowering and fruit set. The trend of temperatures and rainfall in the months between March and June was decidedly favorable to the vine. Thank to the good climatic trend during the vegetative cycle, there were no major phytosanitary problems. The harvest began with a perfect timing in the third week of September, in optimal climatic conditions. The grapes that gave the greatest qualitative expression were Corvina and Rondinella thanks to the temperature



GRAPES

60% Corvina
15% Corvinone
15% Rondinella
10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml,
1500 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

13,5% vol

PRODUCTION

Harvest: beginning of October, exclusively hand-picked. Crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for 10 days with punching-down three times a day. Conservation in steel vats until February. Passed through Amarone skins and in contact with it for 15 days at a temperature of 15 °C, with daily punching down. Transferred to barrels in late May for about nine months. Complete malolactic fermentation. Aged in wood, steel then in bottles. Stabilisation: natural.

ranges of July and August which are well suited to these varieties. The Valpolicella wine obtained is expressed with characteristics of olfactory freshness and with a stylistic elegance that characterizes the 2020 vintage; the coloring intensity is less intense than the average.