
VALPOLICELLA CLASSICO SUPERIORE RIPASSO

This elegant wine has a robust and complex body.



Vintage: 2013

Producer: Corteforte

Country: Italy, Veneto

Alcohol: 14%

Composition:

65% Corvina, 20% Rondinella, 5% Molinara with other indigenous old varieties

WINEMAKER NOTES:

Corteforte was built the early 1400's in a strategic point in the Fumane valley. It was originally composed of four towers joined together by a high rock wall and was an important point in the defense against attacks from the north. Situated on a gentle slope with excellent sun exposure, the vineyards that surround Corteforte are recognized as the best in the region. The wines provide the aromas of roses, violets and almonds. Try with raw and coke meats, however prepared (roasts, stews and braises), game and cheeses, preferably firm and strongly flavored. It is recommended that the wine be served at room temperature in large crystal glasses so as to bring out more fully all aromas and flavors.

TASTING NOTES:

Clean scent suggesting forest floor, sour cherry and plums with spicy notes of leather and pepper. Body robust and complex.

VINEYARD:

Hilly terrain, clay limestone soil, with southwestern exposure at an altitude of 150 to 300 meters, and a yield of approximately 3,300 liters per hectare.

VINIFICATION:

Valpolicella Superiore Ripasso, like Amarone is made from the Corvina, rondinella and Molinara grape varieties, and from old indigenous grape varieties from the region. The grapes, which are chosen in a double harvest to achieve the best possible ripeness, are immediately destemmed and crushed. Fermentation takes place in small stainless steel vats and is conducted until all of the sugars have been converted to alcohol with frequent pumping over to maximize extraction of color and flavor. In April following the harvest, the wine undergoes a refermentation on the lees of the Amarone where it acquires greater aroma, color and body.

Bottle Size: 750 mL



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