

Valpolicella Ripasso Superiore Valpantena DOC

Evolution in a glass

A wine that comes from the wise peasant ingenuity. In order not to waste the marc of Recioto, it was decided to “pass over” the Valpolicella wine on the skins of Amarone and Recioto, letting it absorb more complex and deeper scents. After about ten days, Valpolicella was rediscovered as a new wine, with a greater complexity of aromas and a higher alcohol content. Ripasso Costa Arente intrigues the palate with that unfailing acid background, the persuasive signature of the terroir of our hills.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as the production regulations
AREA	Valpantena (La Costa di Romagnano - Grezzana)
AGEING	18 months in barrique, 6 months in bottle
VINTAGE	2020
ANALYSIS DATA	Alcohol 14,5%
AGEING POTENTIAL	7-8 years
	Conteins Sulfites

PRODUCTION AREA

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate is made up of calcareous marl, is clayey-clay with a sub-alkaline reaction, rich in mineral nutrients.

TASTING

The intense ruby red colour that sets it apart reflects the nuances of the grape without excess. Elegant on the nose, with notes of cherry and sour cherry jam. On the palate, a persuasive softness that never tires, thanks to the typical acidity of Valpolicella.

WINEMAKING

Part of the wine from the vinification of the hand-picked grapes of the Valpolicella wine was passed over the Amarone marc for 10-14 days. The wine obtained is subsequently aged in French oak barriques for 18 months.

PAIRINGS

It pairs divinely with hearty first courses such as porcini mushroom risotto and game ragù pasta. It enhances meat mains and aged cheeses.

PRIZES AND AWARDS

Jancis
Robinson 16.5

Luca Maroni 91



BOLLINO ROSSO

falstaff 91

Decanter 90



LE TENUTE
LEONE ALATO

