

Ca' del Monte Valpolicella Classico Ripasso Superiore DOC



Country: Italy

Region: Veneto

Sub Region: Valpolicella

Appellation/AVA: Valpolicella Classico Ripasso Superiore DOC

Estate Grown Wine: Yes

Vintage: 2014

Grape(s): 45% Corvina / 35% Rondinella / 15% Molinara / 5% Negrara Pelara

Type: Wine - Red

Bottle Size: 750 ml

Closure: Cork

Alc by Vol(%): 13.5

Viticulture: Practicing Organic

Soil Type: Calcareous marl

Elevation: 270 meters asl

Winemaking Notes: The grapes are softly pressed. Slow fermentation takes place in temperature controlled stainless steel tanks. Six months later, the Valpolicella wine is added to the dregs of the pressed Amarone grapes. The Valpolicella remains in contact with the Amarone pomace for about 10-12 days. This induces a second fermentation, which improves the wine's structure and complexity. The wine ages in large French and Slovenian oak barrels for 18 months. The wine is not fined or filtered.

Tasting Notes: The Ca' Del Monte Valpolicella Classico Superiore Ripasso is a feast for the eyes! It is ruby red in color with a sparkle of garnet. The nose is reminiscent of iris and violet flowers. Fruit, almonds, and touch of spice wrap it warmly together. The delicious combination is elegant in the mouth. It is soft and silky with a balance of oak at the finish. A joy to drink on its own, albeit even better when paired with typical food of Verona. Try pairing the wine with lasagna, vegetable soup, pork shoulder, grilled lamb, and aged cheese.