



Valpolicella Ripasso Superiore

DOP - BIO



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Viticoltore in San Mattia

"There was silence in the woods. Only the rustle of the wind-driven trees and a few fleeting chirping could be heard. From the hedge next to which he had stopped to watch his prey rose a sweet smell of ripe blackberries together with that unmistakable scent of pine needles, moss and resin. Suddenly a beat of wings shook the leaves."
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- **Vine Species:** Corvina (50%), Corvinone (30%) e Rondinella (20%)
- **Denomination:** Dop
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2005
- **Altitude:** 220 m slm
- **Esposure:** south-west ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 90 q.li
- **Harvest season:** September
- **Harvesting:** manual
- **Temp. of fermentation:** 20°C
- **Duration of fermentation:** 15 days + 7 days of second fermentation on Amarone's skins
- **Fining:** 12 months in French oak tonneau
- **Fining in the bottle:** 6 months
- **Maximum aging time planned:** : 10 years
- **Gradazione alcolica:** 15% vol
- **Colore:** ruby red and garnet reflections
- **Aroma (nose):** red cherry and blackberry jam. Blond tobacco, cloves, pink pepper. Hints of aromatic herbs, licorice.
- **In bocca:** sensation of sweetness immediately balanced by tannin, sapidity and freshness, which brings to the palate sensations of small red and dark fruits.



Ripasso is the result of an ancient farming technique that involves referencing the vintage Valpolicella over the grape pomace used to produce Amarone and Recioto. The wine that is obtained has a particular character in which the vigor of young wine meets the sweetest and most mature hints of the dried grapes. The complexity of this encounter is already perceived in the color of the wine, which is an intense and brilliant ruby, enriched by warm garnet red streaks. On the nose there are hints of red cherry, crunchy and juicy, next to sweet aromas of ripe black cherry and blackberry jam. Spicy notes of blond tobacco, clove and pink pepper meet fresher and balsamic hints of aromatic herbs, a musky note and a hint of licorice. On the palate it offers a pleasant and dynamic drink, where the initial sensation of velvety sweetness is immediately balanced by the precise presence of tannin, sapidity and freshness, which brings to the palate appetizing sensations of small red and dark fruits and a fresh aroma of resin.

Ripasso is a ductile wine, which knows how to go well with simple dishes, such as a fresh pasta with meat sauce or a good platter of medium-aged cheeses, as well as more elaborate dishes based on baked or baked game.