

CORTE VOLPONI VALPOLICELLA DOC SUPERIORE RIPASSO

We follow the Valpolicella traditional procedure for our Ripasso Superiore: the second fermentation called “ripasso” is held at the end of February on the pomaces of Amarone, full of juice and still warm. Follows 12 months of ageing in oak to get a wine with an intensity of spicy along with a black velvety texture. Elegant, direct, clean.

Tasting Notes

Colour: Deep ruby red **Bouquet**: Rich with spicy notes, reminiscent of black pepper and wild small red berries **Palate**: Fine, with elegant complexity, underlined by red fruit flavors and smooth tannin sensation **Food Pairing**: **Cellaring**: First fermentation in stainless steel tanks at 23-25°C, with skin maceration for 12 days. The second fermentation occurs in February (“Ripasso”), with re-fermentation on the Amarone and Recioto pomaces, enhancing the structure and complexity.

Technical Details

Variety: 55% Corvina, 25% Corvinone, 20% Rondinella **Vintage**: **Region**: Veneto **Alcohol**: 13.5% **Maturation**: 12 months (partly in French oak barriques, partly in large Slavonian oak barrels) with at least 4 months refinement in the bottle