

Farina

Valpolicella Ripasso Classico Superiore DOC



Location of the Vineyards: the hills of San Pietro in Cariano and Sant'Ambrogio di Valpolicella.

Vinification: Pressing and destemming takes place immediately after harvest. Fermentation with a good maceration and at least two pump-overs per day follows the first racking. The re-fermentation on the marc of Amarone in January ("ripasso"), gives the wine deeper color, structure and alcohol.

Aging: 100% Slavonian oak barrels followed by time in the bottle before release.

Grape varieties : 50% Corvina, 15% Corvinone, 20% Rondinella, 5% Molinara, and 10% Oseleta

Altitude : 300 m ASL

Vineyard age : 20-25 years old

Exposure : Northwest/Southwest

Soil : Volcanic-calcareous

Alcohol : 13.5%

Residual Sugar : 7 g/l

Tasting notes :

A dark ruby-red color, with the fragrance of pepper, fruit marmalade (cherries, prunes) and spices, licorice and ginger. Excellent with roasted meats and cheeses.

Press Notes

James Suckling

2020, 2019	90 points
2018, 2017	91 points



Sustainable

