

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** : 300m ASL

**Exposure** : Northwest/Southwest

**Soil** : Calcareous matrix with gravelly outcrops, layered with basalts

**Alcohol** : 13.5%

**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

AG Vinous

2021	90 points
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Wine Enthusiast

2021	90 points
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