

Farina

Montecorna Valpolicella Ripasso Classico Superiore DOC



Location of the vineyards: San Pietro in Cariano, Masua/Montecorna

Drying: The grapes dry for around 20 days in order to keep the fruit fresh but more concentrated.

Vinification: Pressing and destemming immediately after harvesting. Fermentation with a good maceration and at least two pump-overs per day, racking and cleaning. The re-fermentation on the marc of Amarone in January gives the wine deeper color, structure and alcohol.

Aging: 50% in Slavonian oak barrels of 20 and 50 HI, 50% in barriques, followed by refinement in bottle.

Grape varieties : 70% Corvina, 15% Corvinone, 10% Rondinella, 5% Molinara

Altitude : 400m ASL

Vineyard age : 25 years old

Exposure : North-South/West

Soil : Volcanic-Calcareous-Gravelly

Alcohol : 14%

Residual Sugar : 8 g/l

Tasting notes :

Deep ruby red in color. Complex, with aromas of sour cherry and plum jam followed by spicy vanilla notes, leather, roasted coffee. Enveloping, compact, but refined and harmonic. Excellent with roasted meat, braised meat, game and mature cheeses.

Press Notes

James Suckling

2020	92 points
2019	93 points
2018	90 points

AG Vinous

2017	90 points
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