

## Farina

### *Montecorna Valpolicella Ripasso Classico Superiore DOC*



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

Drying: The grapes bunches used in the base wine undergo a brief 20-day drying after harvest to improve concentration while maintaining freshness

Vinification: De-stemming and crushing immediately after a slight raisining. The base Valpolicella begins with a short cold maceration on the skins followed by fermentation at 28° with selected yeasts in stainless steel tanks. Two pumping overs per day until alcoholic fermentation is complete. Must is pressed off the skins and racked off the gross lees, followed by malolactic fermentation. The base wine is stored until the marc of the Amarone is ready. The fresh Valpolicella wine is poured (or re-passed) over the marc to undergo a second fermentation, which gives it deeper color, structure and slightly higher alcohol content. Racking off the gross lees followed by malolactic fermentation

Aging: One year maturation, 50% in Slavonian oak barrels of 20 and 30 HL and 50% in barrique, followed by bottle aging.

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

**Altitude :** 400m ASL

**Exposure :** Northwest/Southwest

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

**Alcohol :** 14%

**Tasting notes :**

Deep ruby red color. Complex fruity aromas of sour cherry and plum jam, with spicy vanilla notes, leather, roasted coffee. Full bodied, refined and harmonic flavor. Supple tannins and great length.

### Press Notes

#### The Wine Advocate

2019 90 points

#### James Suckling

2021, 2018 90 points  
2020 92 points  
2019 93 points

#### AG Vinous

2021 91 points  
2017 90 points

#### Wine Enthusiast

2021 93 points  
2019 91 points

