

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.



Sustainable

Press Notes

Robert Parker Wine Advocate
2019 90 points

Wine Spectator
2021 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

