



## VALPOLICELLA RIPASSO SUPERIORE D.O.C.

**Grape Variety:** Corvina 65%, Corvinone 10%, Rondinella 20% with other 5% varieties of the same territory.

### THE TERRITORY

**Geographical location:** Mezzane Valley.

**Height:** 300 meters asl.

**Exposure:** Southeast.

**Soil type:** Clay soil and Biancone stone covered with a layer of rich humus.

**Vineyard training system:** Guyot.

**Vine planting year:** 2003/2004.

**Vine density:** 5,400 vines per hectare.

**Vineyard management:** sustainable agriculture and great attention to natural cycles. Nature always plays a fundamental role in oenology.

### VINIFICATION AND AGEING

**Harvest:** mid-October with manual harvesting.

**Vinification:** It distinguished itself from respect to the Valpolicella Classico because it is obtained through a very particular wine making method called the Ripasso Technique. The production of this wine consist of leaving the dried skins left over from making Amarone in direct contact with Valpolicella wine, hence the dried Amarone skins diffuses all the richness to make Ripasso.

**Fermentation:** at a controlled temperature of 18/20° and second fermentation on the skins of Amarone at 18/20°.

**Fermentation time:** about 30 days.

**Ageing:** 80% in wood for 6 months of which 2/3 in American and French barriques, half of which are used for the second and third time 1/3 in large barrels, then 20% goes in steel.

### ANALYTICAL DATA

Alcohol content 13,5° - Residual Sugar 5,5 g/l - Dry extract 34 g/l.

### TASTING NOTES

Ripasso Vescovo Moro is an elegant and refined wine, pours a beautiful ruby red. Spicy, with hints of mature cherries and notes of wild berries, featuring great personality and complexity. In the palate it is rich and deep, elegant, and refined, still very young but already very well-orchestrated, with the typical notes of cherry and currant that blend well with the complexity of the wine.

**Pairing:** Ideal with medium-aged cheese, Bolognese sauce pasta, red meats both braised or grilled, excellent with roast and stew, pairs well with Thanksgiving or Christmas turkey with filling.



# VESCOVO MORO

## WINE TASTING SHEET

<b>Winery:</b> Vescovo Moro Group Srl <b>Brand:</b> Vescovo Moro <b>Appellation:</b> DOC <b>Vintage Year:</b> _____		<b>Country:</b> Italy <b>Area/Region:</b> _____ <b>Price:</b> _____
<b>Clarity:</b> Cloudy, Bitty, Clear, Brilliant  <b>Depth of color:</b> Watery, Pale, Medium, Deep, Dark  <b>Color:</b> (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown  <b>Viscosity:</b> Slight sparkle, Watery, Normal, Heavy, Oily	<b>Comment:</b>	
<b>General Appeal:</b> Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.)  <b>Fruit Aroma:</b> None, Slight, Positive, Identifiable  <b>Bouquet:</b> None, Pleasant, Complex, Powerful	<b>Comment:</b>	
<b>Sweetness:</b> (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet  <b>Tannin:</b> (Red Wine) Astringent, Hard, Dry, Soft  <b>Acidity:</b> Flat, Refreshing, Marked, Tart  <b>Body:</b> Very light & thin, Light, Medium, Full-bodied, Heavy  <b>Lenght:</b> Short, Acceptable, Extended, Lingering  <b>Balance:</b> Unbalanced, Good, Very well-balanced, Perfect	<b>Comment:</b>	
<b>Sweetness:</b> Coarse, Poor, Acceptable, Fine, Outstanding _____ <b>Final Comment:</b> _____ _____		<b>Overall Score</b> (1 to 10)