

RIPASSO SUPERIORE DELLA VALPOLICELLA D.O.C.



Region: Valpolicella, Verona, Veneto, Italy

Grapes: Corvina Veronese and Corvinone 80%, Rondinella 20% (and a secret family touch).

During the grape maturation period leaves are cut around the canopy area to allow as much sunshine to touch the fruit enriching the quality of the grapes. The harvest usually begins in the end of September delicately handpicking the bunches.

Vinification: After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body, and perfumes of the wine.

Ageing: The wine is refined in big oak barrels for 1 year, then is finally refined in bottles that relax for 4 months.

Tasting notes: Intense ruby red color with violet edge. Spicy and bouquet with aromas ripe cherry and jam. Dry full soft flavor on the mouth, with a very pleasant bitter finish.

Analysis: Alcohol 13,6%/vol; Acidity total 5,70 g/l; Residual sugar 6,5 g/l.

Food suggestions: Traditionally served with game braised meats, grilled red meats, and fully matured cheeses. Makes an excellent risotto that we call Ripasso Risotto con Scampi, a gourmet delight! Good with hardy pasta dishes and polenta with mushrooms or liver alla Veneziana.

Recommended drinking temp 17-18 °C.

We recommend to uncorking the bottle a few hours before drinking.

WINE TASTING SHEET

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