



FARINA
VINI PREGIATI IN VALPOLICELLA

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC MONTECORNA

This wine is produced only with autochthonous grapes from the vineyard with the same name, located in the Valpolicella Classica hills. As a result of the re-fermenting process on the Amarone lees of young Valpolicella processed in October, and using the traditional “ripasso” technique, this wine gains fuller body and stronger aromas. It has a sharp and bold character, with good structure, balanced by a perfect harmony between fruit and spices.

GRAPE VARIETIES:	70% Corvina, 15% Corvinone, 10% Rondinella, 5% Molinara
VINEYARDS LOCATION:	San Pietro in Cariano, Masua/Montecorna
EXPOSURE AND ELEVATION:	North-South/West, 400 m a.s.l.
SOIL:	Volcanic-Calcareous-Gravelly
GROWING TYPE AND PLANTATION DENSITY:	Veronese Pergola 3800 vines/hectare
HARVEST:	Manual harvesting from mid September
DRYING:	Light of 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 pumping overs per day, racking and cleaning. The re-fermentation on the marc of Amarone in January, gives it deeper color, structure and alcohol.
AGEING:	50% in Slavonian oak barrels of 20 and 50 Hl, 50% in barrique, following ageing in the bottle
ORGANOLEPTIC NOTES:	Deep ruby red color. Complex, fruity of sour cherry and plum jam, with spicy vanilla notes, leather, roasted coffee. Enveloping, compact, but refined and harmonic.
ANALYTICAL DATA:	Alcohol: 14% vol. Sugar: 8 g/l Total acidity: 6,10 g/l Volatile Acidity: 0,58 g/l Dry extract: 30,65 g/l
SIZE (L):	0,750 / 1,500
PAIRINGS:	Excellent with roasted meat, braised meat, game and mature cheese