



FARINA
VINI PREGIATI IN VALPOLICELLA

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

Great red wine obtained respecting tradition and territory. The first fermentation takes place in autumn, after the harvest. At the beginning of spring it is then re-fermented (“ripassato”) on the Amarone grape marc still soaked in wine. This process gives the wine greater structure, personality, aromas and colour.

GRAPE VARIETIES:	50% Corvina, 15% Corvinone, 20% Rondinella, 5% Molinara, 10% Oseleta
VINEYARDS LOCATION:	The hills of San Pietro in Cariano and Sant’Ambrogio di Valpolicella
EXPOSURE AND ELEVATION:	North-South/West, 300 m a.s.l.
SOIL:	Volcanic-Calcareous
GROWING TYPE AND PLANTATION DENSITY:	Veronese Pergola 3700 vines/hectare
HARVEST:	Manual harvesting from mid September
VINIFICATION:	Pressing and destemming immediately after harvesting. Fermentation with a good maceration and at least two pumping overs per day, follows the first racking. The re-fermentation on the marc of Amarone in January (“ripasso”), gives it deeper color, structure and alcohol.
AGEING:	100% in Slavonian oak barrels, following ageing in the bottle
ORGANOLEPTIC NOTES:	Ruby red color. Intense and peppery with notes of leather, cherry and plum jam, liquorice and ginger. Solid, vigorous, balanced flavor.
ANALYTICAL DATA:	Alcohol: 13,50% vol. Sugar: 7 g/l Total acidity: 5,80 g/l Volatile Acidity: 0,45 g/l Dry extract: 29,30 g/l
SIZE (L):	0,750
PAIRINGS:	Excellent with a variety of meat dishes and mature cheeses