



**BRIGALDARA**  
AZIENDA AGRICOLA

## VALPOLICELLA SUPERIORE RIPASSO D.O.C.

Our Valpolicella Superiore *Ripasso* is born from the refermentation of Valpolicella wine on the marcs of Amarone. The contact between Valpolicella wine and Amarone marcs - that are still rich in sugars, triggers a new fermentation. This second fermentation is named "ripasso" in Italian, meaning "re-pass," or "go over again," - a slow process that enriches the structure of the wine. The result is a structured wine, very balanced in taste and accompanied on the nose by slight hints of ripe and dried fruit that during aging evolve, increasing complexity.

**Grape variety** Corvina 55%, Corvinone 25%, Rondinella 20%

**Vineyard** Marcellise, Brigaldara (150-250 mt/a.s.l.)

**Training system** Pergola Veronese and Guyot

**Planted area** 35 ha - 4,000 vines/ha

**Year of planting** 1980

**Harvest** The grapes are hand-harvested during the second half of September.

**Winemaking** Valpolicella wine is refermented on Amarone marcs for ca. 5 days, with short pumping overs to keep the upper part wet.

**Aging** 1 year and a half in large wooden barrels.

**pH** 3.55

**Dry extract** 31.5

**Sugar residue** 2.4

**Alcohol content** 14.5%

### **Tasting notes**

Bright ruby. Aromas of red plum, marzipan and exotic flowers, along with a saline nuance. Juicy and tightly coiled on the palate, with strong acidity that preserves the red fruit and spice flavours. It finishes with good purity of fruit and length.

