

Valpolicella Ripasso Superiore DOC 2022



Climate Trends

Autumn flows by with mild weather and snowfall between November and December. Low winter temperatures meet the driest period between January and February. Spring begins with atypical peaks of 25°C; however, temperature drops shortly after, with rain and snow in high altitudes. A hot and dry summer follows (peaks of 40°C), but sustained rains in the second half of August accelerate the ripening process.

Vinification & Maturation

Crafted according to the 'Ripasso' technique, with vinification lasting 15-18 days. Ageing takes place in stainless steel. After racking in February-March and completing the malolactic fermentation, the wine ages according to tradition to acquire balance and roundness while keeping its original fruity character. Maturation completes with bottle ageing.

Tasting Notes

While assessing the nose, hints of ripe fruit, jam and cherry immediately emerge, along with persistence. Persistence continues on the palate, as it opens up in all its power with a warm and elegant body.



Soil: different soil types



Winemaking process: 10 days of 'Ripasso' vinification; stainless steel (2.5 years)



Grape varieties:
Corvina Corvinone
Rondinella Molinara



Service temperature 16-18°C
(60,8-64°F)



Harvest date: between 20
September and 10 October

Wine Data:

Alcohol: 13,50%Vol.
Total acidity: 5,40 g/l
Volatile acidity: 0,35 g/l
Total dry extract: 28,50 g/l
Reducing sugar: 5,00 g/l

Formats: 0,75 l