



CORTE VOLPONI

LOCATION:

Italy > Veneto >
Valpolicella Ripasso
Superiore DOC

VARIETY:

Corvinone & Corvina,
Rondinella, Croatina
(70%/25%/5%)

WINEMAKERS:

Fabio and Paolo Zenato



SCIENCE

ABV: 14 %

SUGARS: 4.5 g/L

TOTAL SO₂: 65 ppm

TOTAL ACIDITY: 5.6 g/L

Corte Volponi Ripasso Valpolicella Superiore

EXPERIENCE

NAME: "Ripasso" refers to repassing fresh juice over the dried Amarone skins after they have been pressed. This causes a small secondary fermentation and adds a little more alcohol and texture to an otherwise vibrant, refreshing wine. Goldilocks magic!

CHARACTER: Maintaining good freshness and acidity, this is a fruit driven wine with both dark fruits like blackberry and plum, balanced with red fruits like cherry. Black pepper leads the non-fruit flavors and the weight is med/full with a short but lively finish.

ENJOY WITH: This wine is versatile. Another staple for the foodie. The combination of fruit, acidity, and spice, make it great for most meats, Chinese food, Indian, and of course classic Italian dishes like lasagna or pizza.

BEST RESULTS: Serve at 58-62° F, the earthy, savory flavors will relax with a quick decant or just an hour to breath from the bottle.

EXPRESSION

FERMENTATION & EXTRACTION: First fermentation with skins for 12 days, second fermentation with dried skins happens in February, of the following year, after the Amarone is produced and increases the alcohol by 0.5%.

ELEVAGE: The wine matures for 12 months in a combination of large Slavonian oak and small French barrique.

FINING & FILTERING: No animal products, vegan.

SULFUR: Sulfur is used in limited quantities to project the wine through the fermentation process.

SOURCE

FARMING: In collaboration with World Biodiversity Association, the estate doesn't use any chemicals in the vineyards.

LAND: 7 hectares, 1,110-1,300 feet a.s.l. on a south/southwestern exposed hillside in Negrar. Dense soils of white calcareous rock.

VINE: Original vines are pergola trained, average 40 years old. The younger vines of Rondinella planted in 2009 are Guyot trained vines, approximately 20% of the Rondinella.

HARVEST AND PRODUCTION: Hand-harvested estate fruit. 1,600 cases.

