



**CORTE  
SAIBANTE**

*Heart and Spirit of Valpolicella*



## VALPOLICELLA RIPASSO

CLASSICO SUPERIORE DOC



### HARVESTING

**Area of production:** San Pietro in Cariano and Sant'Ambrogio (VR)  
Valpolicella Classico

**Vineyard variety:** Corvina Veronese, Corvinone, Rondinella, Molinara

**Denomination:** Valpolicella Ripasso Classico Superiore DOC  
Denomination of Controlled Origin

**Type:** Still red

**Soil:** Mostly clay-rich

**Vineyards disposition:** Pergola veronese

**Wine variety age:** 30 years old

**Density:** 3500 plants per hectare

**Yield:** 3 kg per plant

**Time of harvesting:** Last week of September – middle October

**Harvesting mode:** Harvesting by hand



### VINIFICATION

**Vinification:** After the harvesting there is the immediate pressing with a crusher-destemmer machine. The maceration and fermentation lasts approximately 7/10 days at the controlled temperature (20°/24°C) in inox steel tanks. The grape must is transferred in steel tanks for the completion of the malolactic fermentation. By the end of February there is the refermentation of the Valpolicella Ripasso Classico on the pomace of the Amarone for approximately 8 days at a stable temperature of 15-18°C.

**Aging:** 12 months in wood barrels and tonneaux then perfecting in bottles for 12 months.



### TASTING

**Sensory notes:** An intense red wine with traces of red fruit, spices and cocoa. It results to be warm and soft with a round tannin balancing

**Combinations:** Perfect for red meat and cheese platters

**Serving temperature :** 18°C

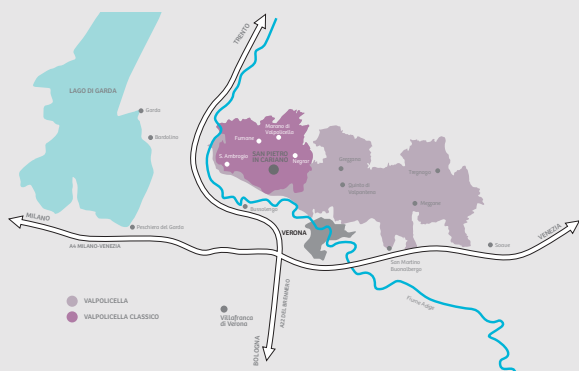


### INDICATIVES PARAMETERS

**Alcoholic level :** 15% vol

**Total acidity:** 5,5 g/l

**Residual sugars:** 4 g/l



**Azienda Agricola Corte Saibante**

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