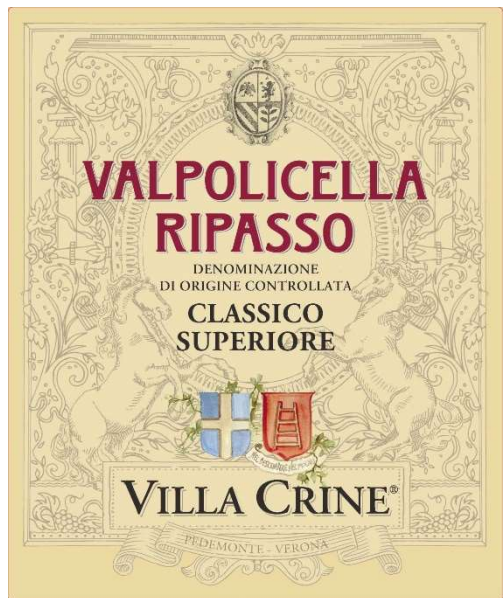


Valpolicella Ripasso Classico Superiore, DOC, 2016

Azienda Agricola Villa Crine



The history of Villa Crine goes back to the 1700s when the ancestral house was built, nestled in the foothills of the Italian alps. For generations the family passed on, from father to son the art of making and tasting wine, an art that has been refined by today's owner Battista Venturini. The hilly area with its many micro climates is especially suited for making an excellent Valpolicella of which both Battista and his wife Mara are exceptionally proud.

Tasting Notes

A full-bodied wine with a hint of cherries and raisins backed up by soft tannins and a lingering finish.

Region: Veneto

Classification: Valpolicella Ripasso Classico Superiore, DOC

Area of Production: Valpolicella Classica

Grape Variety: 60% Corvina, 30% Rondinella, 10% Molinara

Soil: Clay, alluvial gravel, and tufa, with marine sediments. Altitude 200-300 meters.

Average Age of Vines: 20 - 30 years

Spacing of Plants: 90cm

Trellising System: Simple pergola system

Production per Acre: 3.12 tons

Vinification: Grapes are hand-picked in early October and semi-dried for three weeks. The must is then fermented in stainless steel during the month of November and is re-fermented on the lees of our Amarone in February, after which the wine is aged for 2 years in large oak casks, plus an additional year in bottle.

Maturation: Matured in bottles in ancient volcanic-rock (tufa) cellars for 2 years.

Total Acidity: 5.58 g/l

Residual Sugar: 3.10 g/l

PH: 3.50

Alcohol: 15%

Total Cases Produced: 1,000



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