

# VALPOLICELLA CLASSICO SUPERIORE RIPASSO, "GASO" VINEYARD, DOC, 2007

Azienda San Rustico snc



This wine is made according to ancient local custom. First, the grapes from this single vineyard are selectively hand-harvested in the beginning of October and then carefully transported in bunches for vinification. The grapes are soft-pressed and then removed from the stems, followed by temperature-controlled fermentation on the must. The grapes are then refermented, as the new wine is passed through the must of a previously fermented Recioto or Amarone, in keeping with age-old usage.

This wine is happily matched with roasted and grilled meats, particularly game or sirloin steak.

## 88 - WINE SPECTATOR

*"A subtle red, with hints of spice and chocolate accenting the modest cherry and plum fruit flavor. This shows a finely woven blend of flavors, light tannins and acidity. Corvina and Rondinella. Drink now through 2015. 2,500 cases made."*

**Region:** Veneto

**Classification:** Valpolicella Classico Superiore DOC

**Area of Production:** Marano di Valpolicella (GASO)

**Grape Varieties:** 70% Corvina & 30% Rondinella

**Soil:** Red and compact on Basalts

**Average Age of Vines:** 2007

**Trellising System:** Pergola

**Production per Acre:** 3.57 to 4.46 tons

**Vinification Technique:** Soft pressing in

January; fermentation on racks which is cold-delayed with local yeasts; drawing off wine in March; refining time in Slovenian oak casts and barriques.

**Maturation:** Oak casks for 2 years

**Total Acidity:** 5.50 g/l

**Residual Sugar:** 5.60 g/l

**PH:** 3.40

**Alcohol:** 13.55%

**Total Cases Produced:** 2,500