



Ripasso

Valpolicella Superiore

Denominazione di Origine Controllata



Vineyards: The vineyards are located 300 to 350 meters above sea level and they are north-east facing. The vine is trained in a single guyot. Mainly marly soil with layers of red soil.

Harvest: The typical grapes of Valpolicella are used. The special Marcellise's soil gives high acidity to the grapes which are harvested according to the different maturation times.

Vinification: This wine is made by the traditional RIPASSO system when a young Valpolicella wine, made earlier in October, is then enriched with the skins of dry grapes used for Amarone (Corvina, Corvinone, Rondinella). These two characteristics blend together harmoniously after aging in small and medium oak barrels.

Tasting notes: The complexity and spiciness from the dried grapes balance harmoniously with the fruitiness and softness of the fresh. Torre d'Orti Valpolicella Superiore strives to be the expression of elegance and character achievable from this dedicated area as a guarantee of its interesting potential.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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