

## Valpolicella Superiore Ripasso DOC Brigaldara



### The Producer:

The history of wine in this region goes back to the Bronze Age, according to the fossilised remains of prehistoric vine leaves and grape clusters. The name of Valpolicella also has ancient origins, probably meaning Valley of Many Cellars and first appears in 1177. The original and best region for producing this wine is undoubtedly that of the Classico, in the hills due north of Verona. The Brigaldara vineyards overlook the village of San Floriano in the heart of the Classico region. This is a ripasso wine meaning that it is given an extra boost by a second fermentation using the skins of the amarone. By virtue of being a single estate wine and made by one of Valpolicella's best producers this wine has much complexity and depth of flavour.

### The Wine:

Grape(s): 40% Corvina, 30% Corvinone, 20% Rondinella, 10% Others

Area: From vineyards in San Pietro Incariano and Marano

Average age of the vines: 15-25 years

Vine density: 3500-4500 vines per ha.

Yield: 84hl/ha

Training System: Guyot and pergola trentina

Harvest: First 2 weeks of October

Vinification: After de-stalking and crushing there is a maceration of 10-15 days and the wine is then fermented at 25-30 C. Then in January the skins from the amarone wine is added to the Valpolicella and a second, brief fermentation is done. There is malolactic fermentation.

Ageing: Aged for 6 months in large oak casks of 25hl. After bottling it is given a further 6 months ageing before release.

Pack size: 6x75cl

Vegetarian/vegan: This wine is suitable for vegetarians but NOT vegans. Brigaldara use albumen (egg white) to clarify their wines.

### Tasting Notes:

- This is the real McCoy. Valpolicella as it should be. It has a ripe, raisony, middleweight palate and a dry, herbal finish.
- This is what Real Valpolicella is all about, a single vineyard wine made in the cellars of one of the regions best producers in the hills above Verona. A wine to confound the critics this is the real McCoy. It has a ripe raisony, middleweight palate and a dry herbal finish.

Code: 1354

ABV: 14,5%

Pack: 6x75cl

Vegan: No

Vegetarian: Yes

Closure: Cork

