

## Valpolicella Superiore Ripasso DOC Torre d'Orti

### The Producer:

Valpolicella has moved a long way from the light, dull wines of the 1960's and 1970s. Now with the growth in popularity of Italy's indigenous grapes and a developing interest amongst producers of traditional styles and techniques more investment has gone into the vineyards of famous names. Also there has been the revival of the ripasso method of making wine. This method macerates the leftover skins of the Amarone and Recioto wines with the regular Valpolicella wine. This leads to a brief second fermentation that increases the alcohol content and adds weight and richness to the wines. In 2009 it was given its own DOC.

### The Wine:

Grape(s): 65% Corvina and Corvinone, 25% Rondinella, 10% Others  
Area: From vineyards in the commune of S. Martino, in the frazione of Marcellise  
Av. age of the vines: 6 years  
Vine density: 6,450 vines per ha  
Yield: 50 hl/ha  
Training System: Guyot  
Harvest: A 15 day harvest in September.  
Vinification: 55% of the grapes are freshly pressed and 45% were kept until December, passito style and then crushed. There is a 14 day fermentation in stainless steel vats after at 20-25C after a 14 day maceration. There is malolactic fermentation.  
Ageing: Aged for 12 months in small and medium size barrels.

### Tasting Notes:

-Rich on the nose with plenty of fruit. Then on the palate it has a good dense character with bags of length on the finish.  
- The ripasso style of wine, strongly associated with Valpolicella, has a growing following. Grape skins from Amarone are used to start a second fermentation to give the wine added depth and weight. Rich on the nose with plenty of fruit. Then on the palate it has a good dense character with bags of length on the finish.

Code: 1038  
ABV: 14,5%  
Pack: 6x75cl  
Vegan: No  
Vegetarian: No  
Closure: Cork

