



TENUTE FIOREBELLI

VALPOLICELLA
RIPASSO

DENOMINAZIONE DI ORIGINE PROTETTA





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GRAPES:

Corvina, Rondinella, Molinara.

VINEYARD AREA:

The vineyard is located to the north of Verona. The vines average 20 years and are trained using the traditional Pergola Veronese. The vines are planted at a density of 2,800 vines per hectare with an average yield of 2kg of grapes per vine.

HARVEST:

The grapes are carefully picked by hand in late September.

VINIFICATION:

After de-stemming, the grapes are crushed and placed in stainless steel tanks and selected yeasts are added. Fermentation takes place at a controlled temperature of 24-25°C for approximately 10 days. Frequent pumping over and rack and return takes place in the early stages of fermentation, to achieve a gentle extraction of aromas and tannins.

A secondary fermentation is then induced in February, using the dried grapes previously pressed to make Amarone. These grapes still have a high content sugar and lots of aromatic compounds. The second fermentation follows the same method as the first.

AGEING:

8-10 months in big oak barrels

ALCOHOL:

14%

WINEMAKER'S NOTES:

Intense ruby-red in colour. The traditional Ripasso technique gives an abundance of different fruit notes to this wine. Aromas of ripe cherry, blackberry and plums lead to violets and fine herbal notes and spice. It is rounded, structured and well balanced on the palate with dark berry fruits and sweet spice on the long finish.

Enjoy with tomato, mushroom or meat-based pasta dishes or risotto, bruschetta garnished, antipasti platters and also lamb ribs or beef fillet with green peppercorn sauce.