

Capitel San Rocco

Valpolicella Ripasso DOC Superiore

This red wine is made using an ancient winemaking technique called “ripasso”. This consists in introducing a part of Valpolicella, produced the preceding autumn, onto Amarone wine marc after these have been decanted in March. The grapes used to produce this wine come from vineyards located on the Moraine Hills in the Valpolicella area.



Vineyard Notes

Soil: moraine clay and limestone of moraine origin.
Vine density: 5500 vines per hectare.
Vineyard age: 20 years.
Cultivation: Guyot.
Pruning: 12 buds/plant.
Production: 9000 kg/hectare.
Grape varieties: 35% Corvina, 35% Corvinone, 20% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

Winemaking Technique

Grape harvest: end of September, beginning of October.
Crushing and destemming
Alcoholic fermentation and maceration: 15 days/temperature 23-25° C.
Malolactic fermentation
Natural clarification in stainless steel: until February.
Slow alcoholic fermentation on the marc of Amarone and Recioto: 8/10 days temperature 18° C.
Ageing: in Slavonian oak barrel for 1/2 years.
Bottling and bottle ageing: 6 months.

Description Of The Wine

Color: strong ruby red. Clear and transparent.
Bouquet: ample and complex. Notes of cherry, raspberry and red currant give freshness to the wine.
Flavor: the wine is fruity, well-balanced and well-structured. Alcohol and acidity are in good harmony. The wine is warm and round. The after taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavor.
Suited for ageing: 12/15 years.
Combinations: red meat, game and cheeses.
Serve at: 16°-18° C.

Chemical Analysis

Alcohol (% in vol.): 14,5
Reducing Sugar (g/l): 3,1
Total Acidity (g/l): 6,2
Net Dry Extract (g/l): 37
Total Phenols (mg/l): 2100

Bottle Size: 375 ml, 750 ml, 1500 ml, 3000 ml