

## Antica Vigna Ripasso della Valpolicella DOC Superiore

### Tenute Salvaterra

#### Italy - Veneto - Valpolicella Ripasso DOC

Ripasso Superiore DOC is an elegant and refined wine, pours a beautiful intense ruby in which fresh shades prevail. Spicy but with cherry hints and wild berries notes, it features great personality and complexity.

In the palate it is rich, very fruity, elegant and still young but already very well-orchestrated, with the typical notes of wild berries that blend well with the complexity of the wine.

RS: 9g/L

Dry extract: 36 g/L

### Specifications

|                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|---------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Appellation</b>  | Valpolicello Ripasso DOC                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Wine Type</b>    | Red                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Varietals</b>    | 65% Corvina, 20% Rondinella, 10% Corvinone and 5% of local varieties                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Age of Vines</b> | Between 15 and 50 years old                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Soil type</b>    | Limestone                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Vinification</b> | Harvest: mid-September with manual harvesting of the grapes<br>Drying: the grapes are not dried but vinified fresh<br>Vinification: soft crushing of destemmed grapes to obtain Valpolicella<br>Fermentation: at a controlled temperature of 18/20° and second fermentation on the skins of Amarone at 18/20°<br>Fermentation time: about 7/10 days the first and 15 days the second<br>Ageing:<br>/> · 80% in wood for 6 months of which: 2/3 in American and French barriques, half of which are used for the second and third time 1/3 in large barrels<br>· 20% in steel |
| <b>Pairings</b>     | Antica Vigna Ripasso della Valpolicella DOC Superiore                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |



### Codes, Weights and Measures

|                    |                    |
|--------------------|--------------------|
| <b>UPC</b>         | 7 84585 02405 6    |
| <b>Units/Case</b>  | 12                 |
| <b>Unit Size</b>   | 750 mL             |
| <b>Container</b>   | bottle             |
| <b>SCC</b>         | 1 07 84585 02405 3 |
| <b>Case Weight</b> | 37                 |

|               |                              |
|---------------|------------------------------|
| Cases/Pallet  | 55                           |
| Layers/Pallet | 11                           |
| SRP           | \$ 28.50 USD<br>750mL Bottle |