

FASOLI GINO

vini dal 1925

VALPOLICELLA RIPASSO DOC LA CORTE DEL POZZO



SOIL TYPE:

Clayey and chalky soils in hillside vineyards located in the Valpolicella appellation.

PRUNING SYSTEM:

Short Veronese Pergola

GRAPE VARIETIES:

Corvinone, Corvina and Rondinella

YIELD:

10 tonnes per hectare

HARVEST:

Grapes are harvested by hand between the end of September and the beginning of October. Harvest takes 20 - 25 days.

WINEMAKING TECHNIQUE:

Once the grapes are brought to the winery, they are destemmed and pressed to obtain a must that will then be transferred to steel vats. After a first fermentation, towards the end of February, the wine is left to re-ferment on the grape skins used to make Amarone for about 15 days. During this fermentation we also add dried grapes to give more body and complexity to the wine. The wine is left to mature in oak casks for 16 - 24 months. After bottling, the wine is left to settle for 6 months.

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TASTING NOTES:

The ruby red colour of this wine is both vibrant and intense. The elegant and striking aromas are of cherries preserved in alcohol with notes of fruits of the forest and light hints of vanilla. The wine is soft and velvety on the palate with flavours of red fruits. It has excellent body with a long finish.

FOOD & WINE MATCHING:

This wine pairs excellently with grilled red meats, roasted meats, game and mature cheeses.

SERVING TEMPERATURE: 15-18 °C

ALCOHOL CONTENT: 15 % Vol.

ABOUT VALPOLICELLA RIPASSO “LA CORTE DEL POZZO”:

We started making the Valpolicella Ripasso over 20 years ago following the winemaking tradition of the area. Today the Ripasso is a well-loved wine, similar to an Amarone, it is enriched with dried grapes that give it robust structure and body. The Ripasso is an expression of our philosophy and the land we live in. It is a wine with power that has been harnessed by pleasant harmony. We bottle our Valpolicella Ripasso under the “Corte del Pozzo” brand that expresses the importance of our relationship with the local grape growers who would meet around the well on our property back in the 1900s. Today we work with the same families we collaborated with 30 years ago. With the Corte del Pozzo line we dedicate a parte of our history to these people.

FORMATS AVAILABLE: 0.75lt

AGING POTENTIAL:

Valpolicella Ripasso may be cellared for 5 to 7 years.

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AWARDS

- 2011** RIPASSO DOC CDP '06 – 1/3 GLASS – GAMBERO ROSSO
RIPASSO DOC CDP '06 – 84/100 – LUCA MARONI
RIPASSO DOC CDP '06 – 86/100 – 2/3 – STARS VERONELLI
RIPASSO DOC CDP '06 – 3/5 BUNCHES – DUEMILAVINI
- 2012** RIPASSO DOC CDP '09 – 1/3 STARS - VERONELLI
- 2015** RIPASSO DOC CDP '12 – 1/3 STARS - VERONELLI
- 2016** RIPASSO DOC CDP '12 – 2/3 STELLE - VERONELLI
- 2017** RIPASSO DOC CDP '16 – 3/5 GRAPPOLI - DUEMILAVINI
RIPASSO DOC CDP '12 – 2/3 STELLE – VERONELLI
RIPASSO DOC CDP '15 – 88/100 – WINE ENTHUSIAST REVIEW