

FASOLI GINO

vini dal 1925

## VALPO VALPOLICELLA RIPASSO SUPERIORE DOC



### **SOIL TYPE:**

Hillside sites with stoney and chalky soils

### **PRUNING SYSTEM:**

Short Veronese Pergola

### **GRAPE VARIETIES:**

Corvinone, Corvina and Rondinella

### **YIELD:**

10 tonnes per hectare

### **HARVEST:**

Grapes are harvested manually between the end of September and the beginning of October. The best bunches are placed in small trays where they are left to dry for 20-30 days.

### **WINE-MAKING TECHNIQUE:**

Following the brief period of “appassimento” (20-30 days), the grapes are destemmed and pressed and the must is left to ferment in oak barrels for about 20 days at a controlled temperature. After the first fermentation, the wine is transferred to 500lt casks where it fines for 4 months. The wine is then added to the skins of the Amarone with some more dried grapes and left to ferment for a second time over a period of 2 weeks. This process increases the body and alcohol content of the wine. The wine is then drained and left to mature for a year in 500lt and 225lt barrels.

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### **TASTING NOTES:**

Deep ruby red colour. The bouquet is full of spicy notes such as cinnamon, cloves and black pepper. On the palate, the roundness and elegance come through. The tannins are elegant, the wine is full bodied and has fantastic balance.

### **FOOD & WINE MATCHING:**

“*Valpo*” pairs well with grilled red meats, stews and game as well as mature cheeses.

### **SERVING TEMPERATURE:**

17°-18°C

### **ALCOHOL CONTENT:**

16 % Vol.

### **ABOUT “VALPO”:**

“*Valpo*” is a result of a profound understanding of our land and our grapes. The difference in sun exposure and microclimate in our parcels allows us to select the small quantities of extremely high quality grapes that are then used to make our Ripasso Superiore “*Valpo*”.

### **FORMATS AVAILABLE:**

0.75lt

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### AWARDS

- 2015** VALP. RIPASSO DOC VALPO '12 – GOLD MEDAL – MUNDUS VINI  
VALP. RIPASSO DOC VALPO '12 – 89/100 – LUCA MARONI
- 2016** VALP. RIPASSO DOC VALPO '12 – GOLD MEDAL – MILLESIME BIO  
VALP. RIPASSO DOC VALPO '13 - 92/100 - SILVER MEDAL - DECANTER  
WORD WINE AWARDS  
VALP. RIPASSO DOC VALPO '13 – 90/100 – LUCA MARONI  
VALP. RIPASSO DOC VALPO '13 – 2/3 STARS – VERONELLI
- 2017** VALP. RIPASSO DOC VALPO '14 – GOLD MEDAL – BIOFACH 2017  
VALP. RIPASSO DOC VALPO '14 – DIPLOMA DI MERITO – VERONA  
WINE TOP  
VALP. RIPASSO DOC VALPO '14 – SILVER MEDAL – SELEZIONE DEL  
SINDACO  
VALP. RIPASSO DOC VALPO '14 – 90/100 – WINE ENTHUSIAST REVIEW
- 2018** VALP. RIPASSO DOC VALPO '14 – 3/4 ROSONI – VINETIA  
VALP. RIPASSO DOC VALPO '14 – 4/4 STARS – VINI BUONI D'ITALIA  
VALP. RIPASSO DOC VALPO '14 – MEDAGLIA D'ORO - MILLESIME BIO  
VALP. RIPASSO DOC VALPO '14 – 95/100 – LUCA MARONI