

FASOLI GINO

vini dal 1925

LA CORTE DEL POZZO Ripasso della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA

We started making the Valpolicella Ripasso over 20 years ago following the winemaking tradition of the area. 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.

SENSORY ANALYSIS

Color: Vibrant and intense ruby red.

Aroma: Cherries preserved in alcohol with notes of fruits of the forest and light hints of vanilla.

Taste: The wine is soft and velvety on the palate with flavours of red fruits. It has excellent body with a long finish.



GRAPES and HARVEST

Corvina, Corvinone, Rondinella

Grapes are harvested by hand at the end of September and the beginning of October.



SOIL, PRUNING SYSTEM and YIELD

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

Pergola corta veronese.

10 tonnes per hectare



WINEMAKING TECHNIQUE

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.



ALCOHOL CONTENT

14.5 % by vol.



SERVING TEMPERATURE

15 - 18 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

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



MUSIC PAIRING

Blues Rock



www.fasoligino.com



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 AWARDS

VINTAGE	AWARD	SCORE
2015	VINI BUONI D' ITALIA WINE ENTHUSIAST	3/4 88/100
2012	VERONELLI	2/3
2006	LUCA MARONI VERONELLI DUEMILAVINI	84/99 2/3 3/4

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