

FASOLI GINO

vini dal 1925

VALPO

Valpolicella Ripasso Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA

“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”.

SENSORY ANALYSIS

Color: Deep ruby red.

Aroma: Spicy notes such as cinnamon, cloves and black pepper.

Taste: On the palate, the roundness and elegance come through. The tannins are elegant, the wine is full bodied and has fantastic balance.



GRAPES and HARVEST

Corvinone 50%, Corvina 30%, Rondinella 20%

Grapes are harvested manually between the end of September and the beginning of October.



SOIL, PRUNING SYSTEM and YIELD

Hillside sites with stony and chalky soils

Short Veronese Pergola

10 tonnes per hectare.



WINEMAKING TECHNIQUE

The best bunches are placed in small trays where they are left to dry for 20-30 days.

1° fermentation in oak barrels for about 20 days at a controlled temperature.

2° fermentation in 500lt casks 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 2-4 years in 500lt and 225lt barrels.



ALCOHOL CONTENT

16.% by vol.



SERVING TEMPERATURE

17 - 18 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

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



MUSIC PAIRING

Pop Progressive



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 AWARDS

VINTAGE	AWARD	SCORE
2015	MILLESIMI BIO	SILVERMEDAL
2014	JAMES SUCKLING LUCA MARONI WINE ENTHUSIAST REVIEW GUIDA AI VINI DI VERONA RAFFAELE VECCHIONE VINETIA MILLESIME BIO MUNDUS VINI BIOFACH VINI BUONI D'ITALIA FALSTAFF SELEZIONE DEL SINDACO GUIDABIO	92/99 95/99 90/100 3 ARENE 86/100 3/4 GOLDEN MEDAL GOLDEN MEDAL 4/4 88/100 SILVERMEDAL 5/5
2013	DECANTER	SILVERMEDAL (92/100)
2012	MILLESIME BIO MUNDUS VINI BIOFACH	GOLDEN MEDAL GOLDEN MEDAL

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