



'R' VALPOLICELLA SUPERIORE

www.alphazetawines.com **RIPASSO 2016**

VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress which helps to produce superior quality fruit.

VINIFICATION

This wine is made using a traditional Veronese practice known as ripasso. Traditionally, the young wine was re-fermented on the skins of the Amarone grapes once they had finished fermenting in March. The modern approach is to ferment the young wine together with dried grapes in the January following the vintage, giving the wine more body and depth. Following fermentation, the wine is aged for just over a year in a mixture of large oak and small, French oak barrels prior to bottling. This blend of modern and traditional winemaking produces a wine with a combination of freshness, structure and depth that is fairly rare among ripasso wines.

VINTAGE INFORMATION

The 2016 harvest has shown many similarities with 2015, with a cold winter and abundant rainfalls. The beginning of the growing season was characterised by the alternation of dry and rainy periods, which allowed for the perfect development of the vines. The following hot and dry summer led to an abundant harvest with healthy grapes.

TASTING NOTE

Deep ruby red in colour, this ripasso opens with a concentrated perfume of red and dried cherries. Full-bodied on the palate, it shows lovely balance between opulent cherry-pie character and supple structure. The finish is long with a mouthwatering bitter-cherry twist.



GRAPE VARIETIES	85% Corvina/ Corvinone 15% Rondinella
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Natural Cork
ALCOHOL (ABV)	13.5%
ACIDITY	5.57
RESIDUAL SUGAR	5.45
WINE PH	3.45