
ACINATICO[®]
Valpolicella classico Superiore
"Ripasso" 2007



Valpolicella Classico Superiore Acinatico Ripasso is a product deserving of particular attention, since it is obtained through a technique known as "ripasso": the grapes are re-strained on the marcs of Amarone, therefore acquiring its structure, bouquet and pleasantness. This process makes this wine similar to the great international red wines. Once Amarone is extracted from the grapes, Valpolicella is re-strained on its virgin marcs for at least 15 days: in this period the wine completes its fermentation and reaches the level of alcohol, the structure, the tannins, all the tannic substances and the bouquet that are typical of a refined wine such as Amarone.

Bottle size: 750 ml ; **Type:** Red dry ;

Vines: Corvina Veronese 60% Corvinone 15% Rondinella 20% Molinara 5% ;

Vineyard characteristics and location: It is situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 250 m. above sea level. South-east facing. **Soil:** varied on alluvium.

Viticulture: Double pergola; **average age** of productive vines: 25 years. **Plant density:** 2900 vines pro hectare. Buds to fruiting cane: 17; **Yield:** 68hl/ha

Vintage: The 2007 harvest was the earliest of the last 70 years. The growing year started extremely early with a very hot month of April, and was followed by regular rains, highlighting strong sunlight in the months of June and July guaranteeing thereby healthy grapes. The notable difference in temperature between day and night (over 15 degrees) brought about a gradual increase in sugars and an exceptional accumulation of aromatic substances and polyphenolics, right up to the harvest.

Harvest: The harvest was carried out manually and started exceptionally early on September 3rd, in dry and breezy conditions.

Vinification: Crushing and de-stalking of the grapes; fermentation temperature 25°-28°.

Maceration time: 12 days. Hand pressing: three times a day. The wine is kept in stainless steel tanks till February, then it is re-strained with the marcs of Amarone for 15 days at 15°C. Transfer into barrels by the end of May. Complete malolactic fermentation. Refined in new French oak barriques for 12 months. Refined in bottles for 6 months.

Stabilization: Natural only with decanting, without filtering.

Analytical Data: Alcohol degree: 14.10 -residual sugars 6 gr/l - total acidity 5.8 gr/l -net dry extract 31 gr/l - Ph 3.50

Consuming: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 10- 15 years.

Wine characteristics: Colour: intense ruby red; **Bouquet:** intense, delicate and ethereal with scent of spices and vanilla; **Flavour:** warm, full-bodied with scent of fruit that recalls Amarone.

Serving method: it is served at 17°- 18° C (you should uncork the bottle at least 1 hour before drinking).

Gastronomy: this wine is served with all kinds of meat, including white meat, stews and mature cheeses.