



## Regolo Valpolicella Ripasso Superiore 2017

<b>Region:</b>	<b>Vineyard situated in the hills of the Valpolicella area north of Verona</b>
<b>Vineyards:</b>	
<b>Soil</b>	<b>Clay / Calcarous</b>
<b>Elevation:</b>	<b>135m to 175m</b>
<b>Grape Variety:</b>	<b>100% Corvina Veronese</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>13.5%</b>



Selection in the vineyard of the best grape bunches. The grapes are subsequently pressed gently and this is followed by a skin maceration at low temperature for 8-10 days. Peculiarity of this product is the following “ripasso” of the wine on the Amarone skins in February. This second maceration favours the extraction of tannins, which give this wine its longevity, and of the typical fragrance of Amarone wine. After the malolactic fermentation, maturation takes place for between 18-24 months in medium and large size oak casks. Finally, the wine is refined for at least 6 months in the bottle prior to release.

**Soil composition:** Clay-calcareous.

**2017 Vintage:** It was considered a challenging vintage in Valpolicella with a long, dry, hot summer. The region then saw frost as well as two hail storms in the months between April and September. Despite the challenges that mother nature threw at winemakers the resultant yields were down but the fruit quality was excellent.

**Tasting Note:** Deep, dark ruby in colour with an intense and persistent aroma. The palate provides a dry velvety taste with cherry and a spiced fruitcake finish. The wine is robust yet balanced. Joyously medium bodied with a juicy acidity on the finish this would pair well with cold weather fare, think of rich proteins like game, roasted meats, stews or strong cheeses.