AP WINE IMPORTS

GUERRIERI RIZZARDI

Pojega Valpolicella Classico Superiore Ripasso

The Estate: Historic wine-growing estate in the Veneto region established through the union of two ancient Veronese wine-making families. The estate maintains vineyards in the four Classico areas with a thriving production of Bardolino, Valpolicella, Soave, and Valdadige.

Location: Valpolicella Classico Superiore DOP, Veneto, Italy.

Production Area: 10 hectares

Soil: Dark brown, clay rich soil

Varietals: Corvina, Corvinone, Merlot, Rondinella

Vinification: Short maceration of de-stemmed grapes before alcoholic fermentation for 10 days at 25°C-28°C in stainless steel temperature controlled tanks, followed by "Ripasso": re-fermentation on the un-pressed skins of both estate Amarone wines.

Aging: 12 months in Slavonian oak (50hl) and French oak (5hl)

Tasting Notes: Floral and fruit rich on the nose, medium-bodied on the palate with concentration but no heaviness. A classic Valpolicella Ripasso, avoiding any overripe character or jamminess.

