

LA FORMICA



VALPOLICELLA SUPERIORE RIPASSO DOC

PRODUCTION AREA: Illasi

AGE OF VINEYARD: 10-45 years

EXPOSURE: South east

ALTITUDE: 250/400 m

SOIL TYPE: Chalky soil of glacial origin

GRAPE VARIETY: Corvina, Corvinone, Rondinella, Oseleta

PRUNING SYSTEM: Guyot/Pergola

YIELD PER HECTARE: 40 hl/Ha

HARVEST PERIOD: Mid October

WINEMAKING TECHNIQUES: maceration and fermentation for 15 days in vertical vats. The wine undergoes delestage and malolactic fermentation in 20hl Oak casks. The Valpolicella is then mixed with Amarone dried grape skins. Maceration for 5 days at 25°C - 30°C. The wine is then matured for 12 months, partly in barriques, partly in Allier oak casks. The wine is left to mature for at least 6 months in the bottle.

CHARACTERISTICS: the wine has an intense ruby red colour with tints of violet. On the nose, aromas of fresh berries and pepper are prominent. On the palate, the wine has rich tannins, a good acidity and a long taste of plum, black pepper and rhubarb.

