



VILLA ANNABERTA



VILLA ANNABERTA

RIPASSO della VALPOLICELLA D.O.C. SUPERIORE

Elegant, vigorous and persistent, Villa Annaberta Ripasso della Valpolicella Doc Superiore is the result of the long and careful production protocol, created more than 20 years ago by the Cottini Family.

The process focuses on an extremely careful grape selection, where only the best bunches are handpicked at the end of September in order to produce this Valpolicella Doc Superiore.

This Ripasso Superiore is the result of a particular process which consist of pouring Valpolicella Superiore on the skins of the Amarone in January so that it takes the typical notes of ripe plums and dark cherries with a hint of raisins.

Denomination:

Valpolicella Ripasso

Production area:

Tregnago, hilly area, located in the Eastern Valpolicella

Grape variety:

70% Corvina – 25% Rondinella – 5% Molinara

Soil:

Red clay and calcareous

Exposure:

North-South

Altitude:

400-500 mt a.s.l.

Training system:

Guyot

Crop density:

6000 per ha

Yield per ha:

12 tons

Harvest:

end of September

Vinification:

Double fermentation, i.e. “Ripasso method”, consists of adding Amarone skins to Valpolicella Superiore, this imparts additional colour, texture and flavour. Moreover, it induces a second fermentation that increases the wine alcoholic content.

Ageing:

12 months in big barrels.

Pairings:

Braised beef, aged cheeses, baked cheese Risotto