



LE RAGOSE VALPOLICELLA CLASSICO 2021 D.O.C.

Grapes:	50% Corvina, 20% Corvinone and 20% Rondinella and 10% of local grapes such as Forselina, Rossara, Pelara, Osaletta, Negrara, Barbera, Rossignola, Rosetta, Dindarella, Croatina (There are 30 varieties taken from their Le Sassine vineyard, many of which are now facing extinction and some of which are pre-phyloxera.)
Vineyard:	300 meters above sea level with a south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyards are newly planted to as old as 40 years. There are 3,200 plants per hectare. Le Ragose is 100% estate grown grapes.
Harvest:	By hand in September
Yield per Hectare:	60 - 95 quintals per hectare (depending on the varietal) The discipline allows for 120 q/ha.
Vinification:	Temperature controlled stainless steel tanks with indigenous yeasts. Fermentation is 12-14 days.
Aging:	Stainless steel.
Alcohol:	12.5%
Acidity:	5-5.5
Color:	Deep, brilliant ruby red.
Bouquet:	Bouyant red fruits such as currant, strawberry and black cherry.
Taste:	Dry with a medium body and ripe fruit. The tannins are fine and fresh. It has an underlying current of minerality and terroir blended with the dark cherry and vinous notes.
Foods:	Excellent with pasta dishes, roasted red and white meats (especially lamb, veal and duck) gorgonzola cheese and radicchio dishes. It is also delightful served slightly chilled in the summer.
Enologist:	Marco Galli
Cases Produced:	Production depends on request at harvest time. Currently 2,000 cases

2021 is considered one of the great vintages in the Valpolicella.

90 James Suckling

90 Wine Enthusiast



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Aging:	Stainless steel.
Alcohol:	12.5%
Acidity:	5-5.5
Color:	Deep, brilliant ruby red.
Bouquet:	Fresh red fruits such as currant, plums and black cherry.
Taste:	Young with a medium body and ripe fruit. The tannins are fine and present. A good minerality and notes of terroir blend with the ripe dark fruit. Bright and highly drinkable.
Foods:	Excellent with pasta dishes, roasted red and white meats (especially lamb, veal and duck) gorgonzola cheese and radicchio dishes. It is also delightful served slightly chilled in the summer.
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This vintage has not yet been rated.