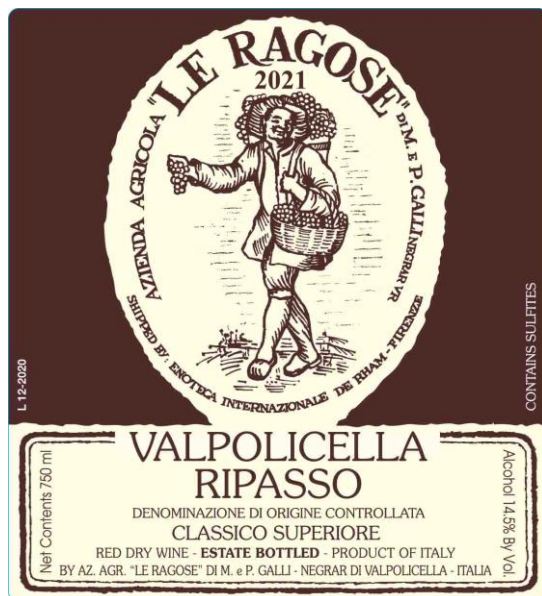




LE RAGOSE RIPASSO VALPOLICELLA CLASSICO SUPERIORE 2021 D.O.C.

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 varietals taken from their Le Sassine vineyard, many of which are now facing extinction and some of which are pre-phyloxera.) Le Sassine acts as the nursery for these varietals which would otherwise disappear.
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 Ragoose is 100% estate grown grapes.
Harvest:	By hand in September/October
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 10-15 days. The wine is then refermented for 8-20 days in March on the lees of the Amarone using the Rispasso method. Ripasso is the refermentation of the Valpolicella on the lees of the Amarone which has been crushed and fermented in February. The amarone lees and skins contain 1-1.5% sugars and refermentation absorbs about 5% of Amarone. This gives the wine more alcohol and complexity while maintaining the integrity of the lighter body of Valpolicella..
Aging:	To achieve the Superiore designation it must be aged 2- 3 years, at least one of which is in casks of 25 hectoliters Slovenian oak casks. 1-2 years in bottle.
Alcohol:	14-14.5%
Acidity:	5-5.5
Color:	Deep, brilliant ruby red with garnet reflections.
Bouquet:	Intense, vinous with ripe, black cherry fruit and sweet spices.
Taste:	Dry with a medium body. It is surprisingly complex with intense mature berry flavor interwoven with hints of dried figs, cocoa powder, coffee and minerals. The finish is extremely long, dry and satisfying. This is a Ripasso of great elegance and longevity.
Foods:	Excellent with pasta dishes with ragù, mushroom risotto, dishes with game such as pheasant, boar or deer. Good with aged cheese dishes like gorgonzola cheese and radicchio.
Enologist:	Marco Galli