



FATTORI®

DOC VALPOLICELLA RIPASSO SUPERIORE

COL DE LA BASTIA



GRAPE VARIETIES 65% Corvina, 15% Corvinone + 10% Rondinella
+ 10% other varieties

VINEYARDS 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.

VINE AGE New plantings and old one of 20-35 years

VINES PER HECTARE 5200

PRODUCTION 60 - 70 Hl/Ha

HARVEST Hand picked during the last two weeks of September

FERMENTATION AND MATURATION Ripasso is the traditional method where the Valpolicella wine is re-macerated on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.

AT FIRST GLANCE Ruby red colour

ON THE NOSE Red small woodland fruits

ON THE PALATE Hints of fresh red small woodland fruit.
Soft and balanced tannin.

SERVICE TEMPERATURE 16-18°C