





The Many Faces of Valpolicella

PDO

Valpolicella DOC	Typical, medium-bodied, dry red wine...
Valpolicella Ripasso DOC	Enriched via the re-use of must from Recioto or Amarone
Amarone della Valpolicella DOCG	Passito; high-alcohol, dry(ish) wine, uses air-dried grapes
Recioto della Valpolicella DOCG	Passito; sweet wine, made using air-dried grapes

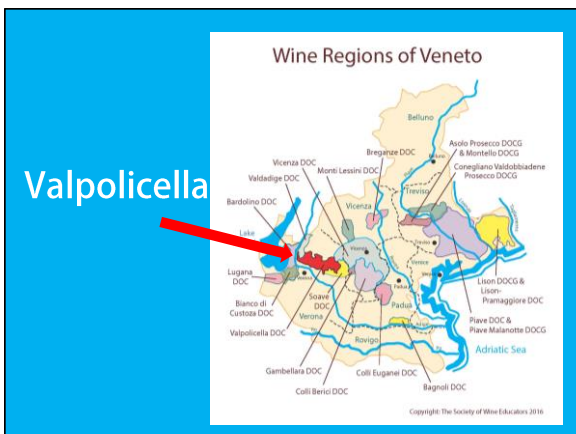
The Many Faces of Valpolicella

PDO	Sub-types	Subzones
Valpolicella DOC	→ Superiore	→ Classico Valpantena
Valpolicella Ripasso DOC	→ Superiore	→ Classico Valpantena
Amarone della Valpolicella DOCG	→ Riserva	→ Classico Valpantena
Recioto della Valpolicella DOCG	→	→ Classico Valpantena
	→ Spumante	→ Valpantena

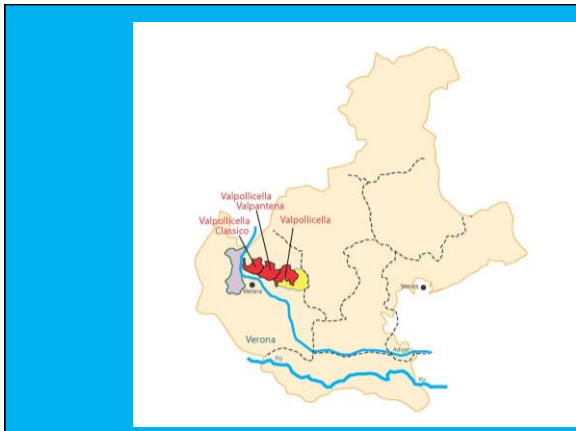


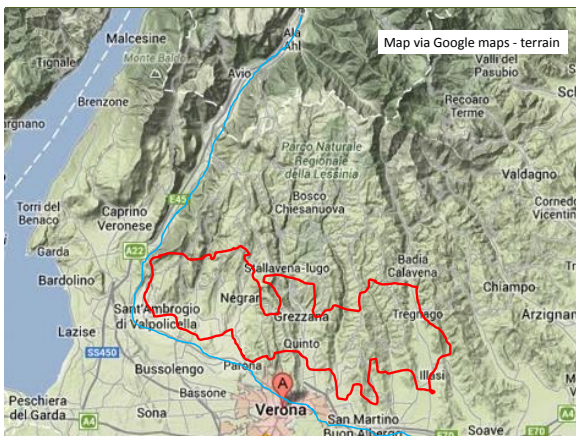














45-95% Corvina

Corvina may substitute for up to 50%

5-30% Rondinella

Malvasia Nera Refosco
Marzemino
Molinara Oseleta Croatina

Maximum 25% other red grapes
(max 10% per single variety)

_____ Corvina

Aka Corvina Veronese

...from *corvo* (crow)

...from *cruina* (unripe)

Late budding/mid-to-late ripening



_____ Corvina

Considered the superior grape in Valpolicella & Bardolino blends

Bright sour cherry flavor,
fresh acidity,
a hint of bitter almond

High yields can = light body

_____ Corvinone



Once thought to be clone/mutation of Corvina

Now known to be distinct variety — although likely related

Late-ripening and vigorous



_____ Rondinella

Offspring of Corvina Veronese

...from *rondini* (swallows)

Fruity, cherry flavors

Ruby-red color

Low tannin/not much structure



_____ **45-95%**



_____ **Can replace up to half**



_____ **5-30%**





As for the rest,




Up to 25% OAG*



***other approved grapes**



Max 10% per variety



_____ **Molinara**

Formerly required in Valpolicella

...from *mulino* (mill)

Rather pale & prone to oxidation

Veneto has some excellent old vines



_____ Oseleta

Almost extinct — revived in 1970

...from Oselina/*uccelli* (birds)

Low yield

Closely related to Corvina (in terms of DNA and character)



_____ Croatina

Aka Bonarda (as in Oltrepo Pavese)

...from *Croatian Girl*

Deep color, cherry-berry flavors

Good acidity, a bit of bitter "bite"



Valpolicella DOC



Valpolicella DOC



Minimum 11% abv

12% for Superiore

Valpolicella DOC



Max. Residual Sugar = 0.7%



Minimum aging for Superiore:

1 year from January 1 following the harvest

Here are my tasting notes for Valpolicella DOC:

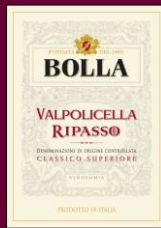
- Sartori di Verona Valpolicella Classico Superiore 2012
- 13% abv
- 45% Corvina, 30% Corvinone, 20% Rondinella, 5% Croatina
- Bright Ruby Red
- Aromas and flavors - black cherry, herbal, earthy, cranberry
- Crisp, hint of bitter almond/sour cherry
- Medium body, nicely balanced, soft tannins



Balanced
 RichFruit WoodsySpice Fragrant
 Sun-driedCherry Graphite
 BlackCherry RubyRed BitterAlmond
ValpolicellaDOC BlackCurrant Dry
 SoftTannins FloralCranberry
 RedCherry WildBerries
 Subtle

What are your tasting notes
for Valpolicella DOC?

Valpolicella Ripasso DOC











Here are my tasting notes for Valpolicella Ripasso DOC:

- Bolla Valpolicella Ripasso Classico Superiore 2012
- 13% abv
- 70% Corvina, 30% Rondinella
- Gorgeous dark ruby/garnet
- Highly fragrant: blackberry, spicy, herbal, bitter almond, currant
- Rich, round, smooth tannins – great structure
- Bitter, lengthy cherry finish



Dry Black Cherry Bitter Almond
 Balanced Red Cherry Bold Flavor
 Graphite Sun-dried Cherry Rich Floral
 Rich Fruit Fragrant Dried Cranberry Wild Berries Blackberry
 Valpolicella Ripasso DOC
 Garnet Red Black Currant

What are your tasting notes for Valpolicella Ripasso DOC?

Amarone della Valpolicella DOCG





Amarone della Valpolicella DOCG

At harvest: min 11% potential alcohol

Photo via: <http://www.banfiwines.com/>



Amarone della Valpolicella DOCG

Grapes dried post-harvest to 14% pot. alcohol

Photo via: <http://www.banfiwines.com/>









*Here are my tasting notes for
Amarone della Valpolicella DOCG*

- ❑ Sartori di Verona Amarone della Valpolicella "Corte Brá" 2008
- ❑ 15.5% abv
- ❑ 50% Corvina, 30% Corvinone, 15% Rondinella, 5% Oseleta
- ❑ Opaque garnet-purple
- ❑ Highly fragrant: blackberry, cocoa, spice, prune, blueberry
- ❑ Rich, bitter, full-bodied, viscous
- ❑ Mineral hint on the finish



*What are your tasting notes for
Amarone della Valpolicella DOCG?*

Recioto della Valpolicella DOCG





Recioto della Valpolicella DOCG

At harvest: min 11% potential alcohol

<http://lesalette.it/images/foto/plateau-uva.jpg>









Recioto della Valpolicella DOCG

Minimum R. S. (2.8% potential alcohol) ≈ 5%



Recioto della Valpolicella DOCG

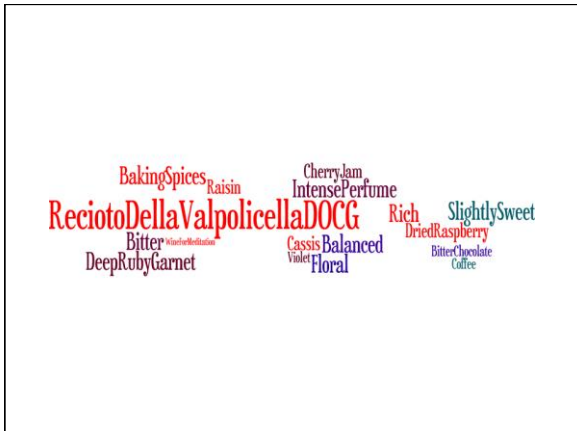
Photo via:
<http://www.enjoyfoodwine.it/>

May be produced Spumante

*Here are my tasting notes for
Recioto della Valpolicella DOCG*

- La Salette Recioto della Valpolicella "Pergole Vece" 2011
- 13% abv
- 60% Corvina and Corvinone, 40% Rondinella, Croatina, and Oseleta
- Very fragrant: wild berries, ripe cherries, cocoa, floral
- Rich and round
- Sweet yet balanced, dry on the finish





What are your tasting notes for Recioto della Valpolicella DOCG?

References/for more information:

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