VALPOLICELLA RIPASSO

A Fresh Look at this Unique Style

Society of Wine Educators Conference 2017
VALPOLICELLA
BY THE NUMBERS

3 REGIONS

213 WINE RES GROWING GRAPES & VINIFYING WINE

13 VALLEYS

275 WINERIES BOTTLING

18,770 ACRES OF VINEYARDS

2,347 VALPOLICELLA GROWERS

1,698 AMARONE & RECIOTO DELLA VALPOLICELLA GROWERS

388 FRUIT DRYING LOFTS
VALPOLICELLA RIPASSO
April 2010
Received the Protected Designation of Origin (PDO)
<table>
<thead>
<tr>
<th><strong>CESARI “MARA”</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vintage</strong></td>
</tr>
<tr>
<td><strong>Grape Variety</strong></td>
</tr>
<tr>
<td><strong>Appellation</strong></td>
</tr>
<tr>
<td><strong>Location</strong></td>
</tr>
<tr>
<td><strong>Vines Age</strong></td>
</tr>
<tr>
<td><strong>Soils</strong></td>
</tr>
<tr>
<td><strong>Vinification</strong></td>
</tr>
<tr>
<td><strong>Aging</strong></td>
</tr>
<tr>
<td><strong>Alcohol</strong></td>
</tr>
<tr>
<td><strong>Total Acidity</strong></td>
</tr>
<tr>
<td><strong>Residual Sugar:</strong></td>
</tr>
</tbody>
</table>
Disintegrated limestone dolomite stone mix, basalt, morainic soils with deposits of volcanic origin
VALPOLICELLA RIPASSO

It involves a 2\textsuperscript{ND} fermentation of Valpolicella wine on a bed of marc and wine meant to become Recioto or Amarone.
CORTE FIGARETTO “ACINI AMENI”

Vintage: 2015
Grape Variety: 50% Corvina | 20% Corvinone | 20% Rondinella | 5% Molinara | 3% Croatina | 2% Oseleta
Apellation: Valpolicella Ripasso Valpantena Superiore DOC
Location: Valpolicella Valpantena – Altarol Vineyards
Vines Age: 25 years at 656 ft.
Soils: Clay - Calcareous
Vinification: Manual harvest. Grapes are pressed in small fermentation tanks. Daily pumping and delestage. Second fermentation on Amarone pomace
Aging: 15 months in French oak barrels – 3 months in bottle
Alcohol: 14.5%
Total Acidity: 5.8 g/l
Residual Sugar: 3.2 g/l
VALPOLICELLA

Harvest

Destem & Press

Fermentation on own Skins

Aging

RIPASSO

Harvest

Destem & Press

Fermentation on own Skins

2° Fermentation on Amarone & Recioto Skins

Aging

AMARONE

Harvest with Manual Cluster Selection

Appasimento = Drying 100 Days

Destem & Press

Fermentation on own Skins

Aging

- A one-time only additional fermentation

- The marc used must include a liquid fraction of wine meant to become Amarone or Recioto accounting for 10 to 15% of the total of Valpolicella wine to perform the process

- The marc must have at least 10 g/L of minimum residual sugar

- The operation of Ripasso must last at least 3 days
<table>
<thead>
<tr>
<th><strong>REMO FARINA “MONTECORNA”</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vintage:</strong> 2014</td>
</tr>
<tr>
<td><strong>Grape Variety:</strong> 70% Corvina</td>
</tr>
<tr>
<td><strong>Apellation:</strong> Valpolicella Ripasso Classico Superiore DOC</td>
</tr>
<tr>
<td><strong>Location:</strong> Valpolicella Classico – San Pietro in Cariano</td>
</tr>
<tr>
<td><strong>Vines Age:</strong> 8 to 20 years old at 1,312 ft.</td>
</tr>
<tr>
<td><strong>Soils:</strong> Volcanic- Calcareous- Gravel</td>
</tr>
<tr>
<td><strong>Vinification:</strong> Refermentation ( “Ripasso Technique” ) of the young Valpolicella wine on Amarone marcs</td>
</tr>
<tr>
<td><strong>Aging:</strong> 12 Months in 50% Slavonian – 50% French Oak Barrels</td>
</tr>
<tr>
<td><strong>Alcohol:</strong> 14%</td>
</tr>
<tr>
<td><strong>Total Acidity:</strong> 5.5 g/l</td>
</tr>
<tr>
<td><strong>Residual Sugar:</strong> 8 g/l</td>
</tr>
</tbody>
</table>
‘MAROGNE’
Valpolicella Ripasso Superiore

- The leap in quality starting right from choices in the vineyard

- Only grapes that meet the minimum requirements:
  - Minimum natural alcohol by volume of 11% ABV
  - Must have at least a 13% actual alcohol by volume on the shelf
| **SARTORI DI VERONA**  
<table>
<thead>
<tr>
<th><strong>PIETRO SARTORI “EDIZIONE DEL FUNDATORI”</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vintage: 2013</td>
</tr>
<tr>
<td>Grape Variety: 45% Corvina</td>
</tr>
<tr>
<td>Apellation: Valpolicella Ripasso Superiore DOC</td>
</tr>
<tr>
<td>Location: Valpolicella Classico – Negrar di Verona</td>
</tr>
<tr>
<td>Vines Age: 5-15 years old</td>
</tr>
<tr>
<td>Soils: Clay - Calcareous</td>
</tr>
<tr>
<td>Vinification: Maceration of Valpolicella wine on the fermented skins of grapes previously used to make Recioto or Amarone</td>
</tr>
<tr>
<td>Aging: 16 Months in Big Oak Barrels</td>
</tr>
<tr>
<td>Alcohol: 13.5%</td>
</tr>
<tr>
<td>Total Acidity: 5.70 g/l</td>
</tr>
<tr>
<td>Residual Sugar: 7.5 g/l</td>
</tr>
</tbody>
</table>
NEGRAR VALLEY
TOMMASI VITICOLTORI

Vintage: 2014
Grape Variety: 70% Corvina | 25% Rondinella | 5% Corvinone
Apellation: Valpolicella Classico Superiore Ripasso DOC
Location: Valpolicella Classico – San Pietro in Cariano
Vines Age: 20 years old at 985 ft.
Soils: Limestone with high fossil content
Vinification: Fermented in stainless steel for 9 days, then passed through Amarone grape skins for 12 days
Aging: 18 months in Slovenian oak barrels
Alcohol: 13%
Total Acidity: 5.54 g/l
Residual Sugar: 8 g/l
**CORVINA**

- 45-95% of blend
- Thick Skin
- Deep Color
- Perfumed Wild Berry, Cherry, Plum
- Good Acidity
- Structure
- Body
- Longevity

**CORVINONE**

- 50% of blend
- May replace Corvina in blend
- Deep Color
- Spicy
- Savory
- Good Acidity
- Structure

**RONDINELLA**

- 5-30% of blend
- Deep Color
- Spicy
- Herbal Disease - Resistant
- Suited to Drying
<table>
<thead>
<tr>
<th><strong>MONTECI VITICOLTORI</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vintage:</strong> 2013</td>
</tr>
<tr>
<td><strong>Grape Variety:</strong> 75% Corvina</td>
</tr>
<tr>
<td><strong>Apellation:</strong> Valpolicella Classico Superiore Ripasso DOC</td>
</tr>
<tr>
<td><strong>Location:</strong> Valpolicella Classico – Fumane, San Pietro in Cariano, Marano, Sant’Ambrogio</td>
</tr>
<tr>
<td><strong>Vines Age:</strong> 40 years old at 1,148 ft.</td>
</tr>
<tr>
<td><strong>Soils:</strong> Clay</td>
</tr>
<tr>
<td><strong>Vinification:</strong> Fermentation in stainless steel at controlled temperature</td>
</tr>
<tr>
<td><strong>Aging:</strong> 24 months in Rovere oak barrels</td>
</tr>
<tr>
<td><strong>Alcohol:</strong> 14.5%</td>
</tr>
<tr>
<td><strong>Total Acidity:</strong> 5.86 g/l</td>
</tr>
<tr>
<td><strong>Residual Sugar:</strong> 4.66 g/l</td>
</tr>
</tbody>
</table>
Valpolicella DOC

Valpolicella Ripasso

Amarone della Valpolicella DOCG

Recioto della Valpolicella DOCG

Style, Quality & Certification of Origin
ZENATO “RIPASSA”

Vintage: 2013
Grape Variety: 85% Corvina | 10% Rondinella | 5% Oseleta
Apellation: Valpolicella Ripasso Superiore DOC
Location: Valpolicella Classico – Sant’Ambrogio Village
Vines Age: 10-15 years old
Soils: Limestone - Clay
Vinification: Manual harvest. De-stemmed. Maceration on stainless steel for 10-12 days. Light pressing. Then, it is passed over the marc of the Amarone skins for a period of 7-8 days
Aging: 18 months in French oak barrels
Alcohol: 14%
Total Acidity: 5.9 g/l
Residual Sugar: 9.7 g/l
VALPOLICELLA
11-12% MIN ALCOHOL
5 G/L MIN ACIDITY
18-20 G/L MIN DRY EXTRACT

RIPASSO
13% MIN ALCOHOL
5 G/L MIN ACIDITY
24-26 G/L MIN DRY EXTRACT

AMARONE
14% MIN ALCOHOL
5 G/L MIN ACIDITY
28 G/L MIN DRY EXTRACT

RECIOTO
12% MIN ALCOHOL
5 G/L MIN ACIDITY
28 G/L MIN DRY EXTRACT
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>24.5% Amarone &amp; Recioto della Valpolicella DOCG</td>
<td></td>
</tr>
<tr>
<td>45.5% Valpolicella Ripasso DOC</td>
<td></td>
</tr>
<tr>
<td>30% Valpolicella DOC</td>
<td></td>
</tr>
</tbody>
</table>

Year: 2016
AZIENDA AGRICOLA DI GRACIANO PRÀ
“MORANDINA”

Vintage: 2013
Grape Variety: 40% Corvinone | 30% Corvina | 24% Rondinella | 6% Oseleta
Apellation: Valpolicella Ripasso Superiore DOC
Location: Valpolicella Orientali – Val d’Illasi (Organic Vineyards)
Vines Age: 16 years old at 1,312 to 1,640 ft. - Organic
Soils: Glacial - Chalky
Vinification: Re-fermentation of Valpolicella wine through Amarone dried grapes skins. Maceration for 5 days
Aging: 12 months in Allier barrels
Alcohol: 15.5%
Total Acidity: 6.45 g/l
Residual Sugar: 5 gr/L.