



Tenute Falezza  
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## TENUTE FALEZZA *Family*

# VALPOLICELLA RIPASSO SUPERIORE DOC



Ripasso means "to pass over again" and that's because the wine undergoes a second fermentation in contact with Recioto and Amarone grape skins, which after the drying process known as "appassimento" and after being crushed, are still rich in tannins, colour, and aromas. The fresh Valpolicella is thus harmoniously enriched with colour, body and aromas.



**Grapes:** Corvina 50%, Corvinone 20%, Rondinella 25%, Oseleta 5%



**Soil:** clay-limestone of alluvial origin

**Altitude:** 150-300 m above the sea level

**Training system:** pergola Veronese



**Harvest:** by hand in September

**Appassimento:** naturally dried for 20 days in the drying facility



**Vinification:** de-stemmed and soft-pressed

**First fermentation:** 20 days in stainless steel tanks

**Second fermentation:** 10 days on Amarone grape skins



**Ageing:** 8 months French oak tonneaux (500 l)

**Ageing in bottle:** 6 months



**Colour:** deep ruby red

**Nose:** intense with scents of spices, black cherries and plums. When young (2 years old) it recalls the Amarone vinasse.

**Palate:** the taste is dry with smooth tannins that make it velvety and well-bodied.



**Pairings:** ideal with main courses, stewed and grilled meat, game, and semi-aged cheese.

**Alcohol:** 14,5% vol

**Sizes:** 0,75 L 1,5 L 3 L 5 L 9 L 12 L

