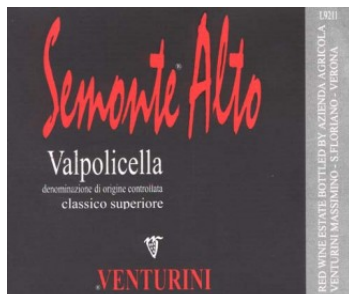




Venturini, Valpolicella Ripasso, "Semonte Alto"



In the traditional technique "Ripasso" the wine already obtained in the grape harvest is refermented by running it over the lees of the grapes used to make Amarone. This adds intensity, deep color and body to the Valpolicella DOC Classico Superiore Ripasso, and makes it more suitable for maturing in Slovenian oak barrels.

Appellation:	Valpolicella Classico Superiore DOC
Type:	Red, dry
Grape Varieties:	Corvina Veronese 70%, Rondinella 20 – 25%, Molinara 5 – 10%
Region:	<u>Veneto</u>
Vineyard Notes:	Production Area: Situated in the hilly area of Valpolicella Classica: Vigneto "Semonte Alto". at around 250 metres above sea level Vinyard Exposure: South-West. Soil: very light limestone rich in fossils. Training system: Trentine trellis Density: about 2000 vines per hectare. Average age of vines: 20 years old. Number of buds per vine: 20-25 Harvest: First half of October, by hand
Winemaking Notes:	Vinification: October with the "Ripasso" in February-March for approximately 10 days. Daily remontage. Transfer to casks immediately after being drawn from the vat. Maturation: in Slovenian oak barrels for around 12 months, then in bottles for 6 months.
Tasting Notes:	It is a wine particularly well suited to accompany Mediterranean food, especially pasta and meat dishes. To appreciate it fully, it must be served at a temperature of 18/20°C and uncorked and allowed to breath for an hour or so.