



Venturini

Valpolicella Superiore Ripasso "Semonte Alto"

Appellation: Valpolicella DOC Classico Superiore Ripasso

Type: Red, dry, ripasso

Blend: 70% Corvina Veronese, 20-25% Rondinella, 5-10% Molinara

Organic



Semonte Alto is a vineyard which produces a full-bodied red wine, with a rich, concentrated flavor and an intense and distinctive bouquet. In the traditional technique "Ripasso" the Valpolicella Superiore wine already obtained in the grape harvest is re-fermented by running it over the pomace of leftover grape skins and seeds from the fermentation of Amarone for a period of extended maceration.

Tasting Notes

Color: Luminous ruby red.

Bouquet: Spiced and toasted hints, to open up with memories of dark fruit like blackberries and blueberries, liquorice and faded violets. .

Taste: The palate it is taut, fresh and savory, rich red fruit and spice notes with a nice tannic finish that cleanses the palate and invites another sip.

Alcohol: 14.5%.

Serve: 18-20°C (64-68°F).

Food Pairing

It is particularly well suited to accompany Mediterranean food, especially pasta and highly flavored meat entrées such as stewed rabbit or roast pork. It also pairs with soft cheeses that have a ripe crust like brie. To appreciate it fully, it should be uncorked and allowed to breath for an hour or so.

Vineyard Notes

Production area: Vigneto "Semonte Alto" at around 250 metres above sea level.

Vineyard exposure: South-West.

Soil: Very light limestone rich in fossils.

Training System: Pergola Trentina (Trento trellis).

Density: About 2,000 vines per hectare.

Average of vines: 30 years old.

Number of buds per vine: 20-25.

Winemaking Notes

Harvest: First half of October, manual picking and sorting.

Vinification: October with the "Ripasso" in February-March (approx. 10 days). Daily remontage. Transferred to casks immediately after being drawn from the vat.

Maturation: Aged in Slovenian oak barrels for around 12 months, then in bottles for 6 months.



Venturini is located in San Floriano which is a village in part of the town of San Pietro in Cariano (Verona). It was established in 1963 and continues to grow thanks to love, experience and hard work of three generations. Beginning with Grandfather Antonio who passed it onto his son Massimino, who in turn placed it in the hands of his children: Daniele carefully follows the wine making process, Mirco passionately takes care of the vineyards and Giuseppina manages the business sector. Their vineyards enjoy a southwestern exposure and are planted on terraces held up by stonewalls called "marogne". The vine training system is typical of the area: "simple" and "double" pergolas. Using only estate grown grapes, the Venturini's make quality Valpolicella wines.