



Accordini

Valpolicella Classico Superiore Ripasso "Acinatico"

Appellation: Valpolicella Classico Superiore DOC, Ripasso

Type: Red, dry

Blend: 60% Corvina Veronese, 15% Corvinone, 20% Rondinella, 5% Molinara

The technique known as ripasso where the Classico wine is re-passed over the marcs of Amarone and left to macerate (around 15 days). During this period the wine completes its fermentation. This process gives the Ripasso wines added structure, bouquet, a higher alcohol level than the Classico, and nuances of the Amarone.

Tasting Notes

Color: Intense ruby red.

Bouquet: Intense, delicate and ethereal on the nose with scent of ripe fruit, spices, tobacco and vanilla.

Taste: The palate is warm, full-bodied with ripe fruit reminiscent of Amarone.

Alcohol: 14%.

Serving Suggestions: 18° C (64.4° F). Uncork at least 1 hour before drinking.

Food Pairings

Any kind of meat (even white meat) roasted or boiled, stews and aged cheese

Vineyard Notes

Production Area: Valpolicella Classico Superiore, Pedemonte (Verona).

Vineyard: Located in the hilly region of Negrar, at an elevation of with a exposure.

Elevation: 182-228 meters (600 to 750 feet) a.s.l.

Exposure: Southeastern.

Soil: Alluvial.

Average Age of Vines: 35 years old.

Plant Density: 1300 plants per acre.

Training System: Double Pergola.

Yield: About 3.2 tons per acre

Winemaking Notes

Harvest: Third week of September.

Vinification: Fermentation in stainless steel tanks with a 12 day maceration and 3 daily pump-overs. The wine is kept in stainless steel tanks till February, then it is re-strained with the marcs of Amarone for 15 days at 15°C. Transfer into barrels by the end of May.

Aging: In new French oak barrels for 12 months and 6 months in the bottle.



Accordini has deep country roots. Gaetano Accordini was a sharecropper who made wines. His son, Stefano along with his wife Giuseppina were also sharecroppers until the mid 1970s, when they bought their first vineyard, "Il Fornetto" in the Negrar Valley. In 1982 their two sons, Tiziano and Daniele, took over the winery and continue the long tradition. At the start of the new millennium, it was decided to move wine production to the highest point in the Valpolicella Classica to take advantage of that unique terroir. Following the purchase of land and the creation of the new vineyards, the new winery was constructed and completed in 2011. It is the highest winery in the Valpolicella Classica. Today Tiziano directs the marketing and manages the winery, while Daniele is concerned with oenology.