



Stefano Accordini

Valpolicella Classico Superiore Ripasso Acinatico

Overview

- Rich, layered, and deeply rooted in tradition, Acinatico Valpolicella Classico Superiore Ripasso is a classic expression of the Valpolicella hills in Veneto. Crafted using the traditional Ripasso method—where fresh Valpolicella is refermented on the skins of Amarone grapes—it gains depth, texture, and a beautifully concentrated character while retaining freshness and lift.

Appellation: Valpolicella Ripasso DOC

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

Type: Red, dry



Winemaking and 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) above sea level

Exposure: Southeastern

Soil: Alluvial

Average Age of Vines: 35 years old

Plant Density: 1300 plants per acre

Training System: Double Pergola

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.



Tasting Notes

Color: Intense ruby red.

Bouquet: Aromas of ripe cherry, dried plum, black cherry, spice, and subtle cocoa.

Palate: Smooth and layered, with velvety tannins, lifted acidity, and a long, warming finish marked by savory depth and gentle dried fruit complexity.

Alcohol: 14% (varies with vintage).

Serving Suggestion: 16–18°C / 60–64°F. Uncork at least 1 hour before drinking.

Accordini has deep country roots.

Gaetano Accordini was a share-cropper who made wines. His son, Stefano along with his wife Giuseppina were also share-croppers and bought their first vineyard in the mid-1970s. In 1982, their two sons, Tiziano and Daniele, took over the winery. In 2000, it was decided to move wine production to the highest point in the Valpolicella Classica to take advantage of that unique terroir. Today, Tiziano and Daniele, their wives Eleonora and Raffaella, and their sons, Giacomo, Paolo and Marco continue to work with passion and dedication as family.

Food Pairing

Pairs beautifully with braised meats, roasted lamb, and rich pasta dishes like ragù. Also pairs wonderfully with aged cheeses and mushroom-based dishes.