

CASA CAPITEI

VALPOLICELLA RIPASSO

CLASSICO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Corvina Veronese, Corvinese and Rondinella.

Location and characteristics of the vineyard:

Casa Capitei is an entirely terraced estate of 5 hectares, located in Valpolicella. This is a wonderful hill with clay and marl soil, which expresses thoroughly the interdependence between the terroir and the indigenous grape varieties, an unparalleled heritage of the area surrounding Verona.

Soils: Average altitude and composition

300 meters a.s.l. Soils are of medium mixture, with clay and some marl debris, calcareous veins and dark grounds.

Training system:

Pergola with maximum yield of 2 kg per vine.

Harvest:

End of September, first week of October.

Vinification:

Hand harvest, destemming and gentle crushing to keep approximately 20% of whole grapes. Alcoholic fermentation with maceration for 20-25 days takes place in steel tanks with frequent and soft pumping overs, to get the maximum aromatic extraction and low tannic perception. During the month of November, the wine racked to remove sediments and rough remains. In January it lays 12-15 days on its skins (pomace) which still contain living Amarone must – this latter is already at the end of its fermentation. The second maceration starts (the traditional practice called Ripasso) and it will give the wine more structure, richness power and fruit. Once this practice and the following malolactic fermentation have been completed, the wine matures in 20-30 hl Neutral French Oak barrels for 18 months and continues the process in bottle for at least 6 months before being released to the market.

Organoleptic description:

Brilliant ruby red slightly garnet. Intense notes of ripe red fruits, particularly maraschino cherry, red plums, hints of marmalade and bitter chocolate. Spices such as black pepper, French vanilla and cinnamon. Dry, full-body and pleasantly intriguing in the mouth. Rich and Ethereal with fine herbs. The flavors remain true to the nose. Well-balanced with a long finish. Drink now, this wine has a beautiful potential of aging for 10+ years. Outstanding!

A.B.V.

14,5%.

Suggested Pairing

16-18°C (61°F - 64°F)

& Serving Temperature:

This wine is excellent with roasts, stews or braised meats and cheese. It goes well with lasagne, cannelloni and tasty pasta but is a lovely drink also by itself.



MONTE DEL FRÀ
AZIENDA AGRICOLA