

Tenuta Sant'Anna

Valpolicella RIPASSO DOC

Valpolicella Ripasso takes its name from the maceration process called Ripasso, when the Valpolicella wine base rests over Amarone skin residue for approximately 15 days. Full-bodied and velvety, it harks back to traditional manual methods.

GRAPES	Corvina, Corvinone, Rondinella, other grapes
GRAPE YIELD	Average yield per hectare of 60 hl
AREA	Valpolicella
ALTITUDE	Between 300 and 400 m asl
CULTIVATION METHOD	Veronese pergola
PLANTS DENSITY	3.300/3.500 vines per hectare
AGEING	Aged in wood 9 months; aged in bottle 6 months
VINTAGE	2019
ANALYSIS DATA	Alcohol 13,5% vol Total acidity 5,6 g/l
AGING POTENTIAL	7/8 years

Production area

The grapes are cultivated in the Valpolicella Classica area, between 300 and 400 metres above sea level, facing south-east. The soil is lime-clay, moderately alkaline and at times calcareous. It lies on marl that dates back to the Eocene era, meaning that stony soil containing fossils may be expected or even abundant. The soil is of average permeability and has a shallow capacity for holding water.

Winemaking

A part of the wine resulting from the vinification of the Valpolicella grapes is macerated over Amarone skin residue for 10-14 days at a temperature of 15 degrees, with daily punching-down.

Taste

COLOUR: Full ruby red colour.
BOUQUET: Complex nose with dominant fragrances of fresh fruits with spicy notes.
PALATE: Harmonious, full-bodied and velvety palate, with an ideal balance of tannin and coolness.

Pairing

Perfectly paired with mature cheeses and all types of red meat, both grilled and braised.

