



# Casalforte

## Valpolicella Ripasso



GILBERT & GAILLARD  
03/2021

90

ANNATA: 2018

MUNDUS vini  
THE GRAND INTERNATIONAL WINE AWARDS

MUNDUS VINI  
03/2021

Silver

ANNATA: 2018



LUCA MARONI  
03/2021

96

ANNATA: 2018



LUCA MARONI  
07/2020

96

ANNATA: 2017



LUCA MARONI  
05/2020

96

ANNATA: 2017

MUNDUS vini  
THE GRAND INTERNATIONAL WINE AWARDS

MUNDUS VINI  
02/2020

Silver

ANNATA: 2017



BERLINER  
02/2020

Gold

ANNATA: 2017



LUCA MARONI  
10/2019

93

ANNATA: 2016

<b>Wine Type</b>	Red still wine
<b>Appellation</b>	Valpolicella Ripasso D.O.C.
<b>Grapes</b>	Corvina, Corvinone, Rondinella
<b>Alcohol (%VOL)</b>	14% vol
<b>Residual sugar</b>	7 g/liter
<b>Total acidity</b>	5,6 g/liter
<b>Sizes available</b>	750ml
<b>Serve at</b>	18-20° C

### Method of Production

After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood casks for 12 months.

### Tasting Notes

*Casalforte* Valpolicella Ripasso is a dry and full-bodied wine, with a complex perfume of cherries, red fruits and spices. It's the ideal match for roast and grilled red meats, stews and mature cheeses.