

I PROGNI
VALPOLICELLA RIPASSO
CLASSICO SUPERIORE DOC 2013

Ripasso is an ancient wine making technique used for centuries in Valpolicella. For the second fermentation we use our local sweet and juicy drying grapes.

Our ripasso is made with grapes sourced from a single vineyard – I Progni, located in Valpolicella Classica.

I Progni is a name of a little creek, which runs through our vineyard.



APPELATION	Controlled Designation of Origin
GRAPES	65% Corvina and Corvinone, 30% Rondinella, 5% Croatina and Molinara
VINEYARDS	I Progni is a vineyard located in Fumane, in the heart of Valpolicella Classica. This location is well known for a great sun exposure and a significant change in temperature between night and day. It allows us to produce a wine that can last for a long time, with a good minerality, and a real expression of our <i>terroir</i> .
VINIFICATION	"Ripasso" is ancient technique of wine making in Valpolicella. The initial fermentation is in October, using the natural yeasts for 7 to 8 days. The second fermentation is in January/February, using the sweet "passito" grapes for 15 days.
AGEING	18 months in Slavonian oak casks (70%) and in new barriques (30%), followed by 4 months in the

bottle for the final ageing process. If well maintained, the wine can be enjoyed for 10 years.

VINE TRAINING SYSTEM

Pergola, Guyot

VINEYARDS AGE

15 to 20 years

SERVING TEMPERATURE

18 °C

WINE PAIRING

Pasta with vegetables, risotto with asparagus, mushrooms or pumpkin, meat or vegetable lasagna. Grilled meats and aged cheeses.

PRODUCTION

45,000 bottles per year

ALCOHOL CONTENT

14% vol.

BOTTLE SIZE

750 ml.

TASTING NOTES

Deep ruby red, on the nose cherry, forest berries and berry jam notes, together with a little vanilla, tobacco and chocolate. It's a round, elegant and warm wine with a good acidity and great tannins.