



Giuseppe Lonardi Valpolicella Classico Superiore Ripasso D.O.C

(vahl-pohl-ee-CHAY-lah KLAH-see-ko soo-pay-REE-oo-ray ree-PAH-soh)

Ripasso refers to the re-passing of Valpolicella Classico through the pressed, raisined skins used for Amarone. These skins are aromatic, high in alcohol and flavor, and are very valuable; that is why true Ripasso is a small production wine. Some brands attempt to short-cut the process by adding residual sugar—but not Giuseppe. This offering from Lonardi has lush cranberry notes with chocolate that epitomizes the lovely characteristics of Corvina.



LOCATION

Veneto, Italia.
(Town of Marano)
7 hectares. 350 meters.



SOIL

Dense clay.



ESTATE

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINE

Spurred Cordon.Tendone.
4,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giuseppe Lonardi.
(ju-ZEP-ay lo-NAHR-dee)



VINIFICATION

10 day maceration in temperature controlled stainless steel. Second fermentation on Amarone skins for 10 days.



VARIETALS

75% Corvina,
20% Rondinella,
5% Molinara.



BARREL

2nd passage French barrique.



RESIDUAL SUGAR

3.5 grams per liter.



MATURATION

24 months in the barrel.
6 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

1,800 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Gorgonzola melted over figs and drizzled with balsamic, pork roast, and lamb shank.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com