



## VALPOLICELLA RIPASSO CLASSICO SUPERIORE

This elegant and complex Valpolicella continues the family tradition of the Ripasso method, used since the 1850s. The style is a consistent expression of the indigenous Corvina, Corvinone, Rondinella and Oseleta grapes and *terroir* of the area. The Ripasso method is delicately achieved by conducting a second extended maceration and fermentation over the Amarone grape skins, giving the wine a higher complexity, softer body and intense color. It is then aged for two years in big oak barrels.

With notes reminiscent of Amarone, the wine is a vivid ruby red color. On the nose, intense hints of cherry, blueberry, liquorice and lingering scents of cinnamon and pepper. On the palate, soft and structured velvet tannins and a very balanced acidity. Long finish with fruity sensations.

### APPELLATION

Valpolicella Ripasso Classico Superiore  
Denominazione di Origine Controllata

### VARIETAL COMPOSITION

Corvina 70% | Corvinone 15% | Rondinella 10% | Oseleta 5%

### SOIL COMPOSITION

Negrar di Valpolicella Valley. Colluvial soil, made up of mostly limestone with substracts of clay. Upper vineyards are terraced with a south-east exposure. Altitude: 120-220 m.

### HARVEST PERIOD

End of September

### VINE TRAINING

Guyot – 5600 vines/ha

ALCOHOL  
CONTENT  
15%

SERVING  
TEMPERATURE  
15°-18°C

### PAIRINGS

*Starters with game and intense-flavoured meat sauce.  
Savoury quiches, spinach, chard. Red meat.*



*The Gaetano Bertani family estate*

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