



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Valpolicella Classico Superiore “Ripasso” DOC

Ripasso is made by refermenting Valpolicella wine on the marc leftover from Amarone. (Ripassare in Italian means going over again). The re-fermentation lasts only about eight days and is meant to infuse more complexity and plushness into the wine. Speri’s is made from Corvina, Rondinella, Molinara and other indigenous varieties, grown in vineyards in the districts of San Pietro in Cariano, Fumane and Negrar, in the heart of Valpolicella Classico, at altitudes varying between 120 and 350 meters (395-1,150 feet) above sea level. The grapes are harvested in early fall and macerate for about eight days in stainless steel. They complete fermentation in glass-lined vats. In late February, second fermentation on Amarone marc begins, lasting eight days as well. The new wine then ages twelve months in large oak barrels and then in bottle for several more months. Rich, full, spicy, fruity, with interesting notes of cocoa. Warm and smooth on the palate, nicely balanced by round tannins. Very versatile.

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**Wine exported to:** Bermuda, Japan, Puerto Rico, Australia

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# Most recent awards

**KERIN O'KEEFE:** 97

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**GAMBERO ROSSO:** tre bicchieri

**WINE ADVOCATE:** 94

**WINE & SPIRITS:** 88

**THE TASTING PANEL:** 88



## Winemaking and Aging

|                                   |  |
|-----------------------------------|--|
| Grape Varieties:                  | 70% Corvina, 20% Rondinella, 10% Molinara and other native varieties |
| Fermentation container:           | Stainless steel  |
| Length of alcoholic fermentation: | 10 days  |
| Type of yeast:                    | Selected Organic Certified   |
| Fermentation temperature:         | 20-22 °C (68-71.6 °F)  |
| Maceration technique:             | Periodic pumpovers and délestage                                     |
| Length of maceration:             | 10 days  |
| Malolactic fermentation:          | Yes  |
| Fining agent:                     | None   |
| Aging containers:                 | Barrels  |

|                        |              |
|------------------------|--------------|
| Container size:        | 20 hL        |
| Container age:         | 10th use     |
| Type of oak:           | Slavonian    |
| Bottling period:       | January      |
| Aging before bottling: | 12 months    |
| Aging in bottle:       | 6 months     |
| Closure:               | Natural Cork |



|                                       |  |
|---------------------------------------|--|
| Organic:                              | Yes  |
| Vineyard location:                    | Valpolicella Classica, Valpolicella, Veneto                    |
| Vineyard size:                        | 60 hectares (148 acres)  |
| Soil composition:                     | Alluvial terrain, very fertile and rich in mineral salts.      |
| Vine training:                        | Inclined open pergoletta                                       |
| Altitude:                             | 125-350 meters (410-1,148 feet) above sea level                |
| Vine density:                         | 110 vines per Ha   |
| Exposure:                             | Southern   |
| Years planted:                        | 1997   |
| Age of vines:                         | 22 year old vines  |
| First vintage of this wine:           | 2005 exactly when VALPOLICELLA RIPASSO became officially a DOC |
| Total yearly production (in bottles): | 100,000  |



# Tasting Notes and Food Pairings

Tasting notes:

A deep intense ruby red color, with hints of red fruit, spices and cocoa on the nose. Warming and smooth on the palate, nicely balanced by rounded tannins.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Very versatile but great with meat and cheese

Alcohol:

Alc. cont. 13.5% by vol.

Winemaker:

Alberto Speri