



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



## Valpolicella Superiore Ripasso DOC

60% Corvina, 30% Rondinella, and 10% Molinara. Dal Cero Valpolicella Superiore Ripasso DOC is full, enchanting and complex on the nose with a wide range of spicy notes. A tangy acidity beautifully supports its full body; smooth yet surprisingly vibrant as well.

---

**Wine exported to:** USA

---

### Most recent awards

**JAMES SUCKLING:** 91

---



### Winemaking and Aging

Grape Varieties:

60% Corvina, 30% Rondinella, 10% Molinara

Type of yeast:	Selected
Maceration technique:	Ripasso
Length of maceration:	7-8 days
Aging containers:	Oak casks
Container size:	Large Casks and 20 hL
Type of oak:	French
Aging before bottling:	12 months
Aging in bottle:	6-7 months
Closure:	Cork

## Vineyard

Organic:	Sustainable
Vineyard location:	Eastern side of Valpolicella
Soil composition:	Volcanic, limestone and composite soils
Vine training:	Guyot and Traditional Pergola Veronese
Altitude:	300 meters (984 feet) above sea level
Vine density:	5000 vines per hectare
Years planted:	1994
Time of harvest:	Late September to mid October
Total yearly production (in bottles):	20,000

# Tasting Notes and Food Pairings

Tasting notes:	Rich ruby red, full, enchanting and complex on the nose with a wide range of spicy notes. A tangy acidity beautifully supports its full body; smooth yet surprisingly vibrant as well.
Food pairings:	Stews and braises with polenta, game; beef strips with porcini mushrooms, roast lamb, and semi-aged cheese.
Aging potential:	Up to 6 years
Alcohol:	14.5%
Winemaker:	Davide Del Cero

---

*2026 Empson & Co S.p.A. - Copyright © All Rights Reserved.*

