



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



Winemaking and Aging

Grape Varieties:

60% Corvina, 30% Rondinella, 10% Molinara

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	7-10 days
Type of yeast:	Selected yeast
Fermentation temperature:	77-82.4 °F (25-28 °C)
Maceration technique:	Ripasso
Length of maceration:	7-20 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	Large Casks and 20 hL
Type of oak:	French
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Cork



Organic:	Sustainable
Vine training:	Guyot and Pergola
Altitude:	300 meters (984 feet) above sea level
Time of harvest:	End September to mid October

Tasting Notes and Food Pairings

Tasting notes:	Rich ruby red, it 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.
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Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Stews and braises with polenta, game, beef strips with porcini mushrooms, roast lamb, and semi-aged cheese.
Aging potential:	Up to 10 years
Alcohol:	14.5%
Winemaker:	Davide Del Cero