



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



## "Marchesa Mariabella" Valpolicella Ripasso DOC BIO

65% Corvina, 25% Corvinone, 10% Rondinella. Bright red ruby with intense notes of fresh red cherry and berries, medicinal notes, and aromatic herbs, such as thyme and mint. Cherries, plum and cloves on the smooth palate. Balanced savoury and sweet notes. Soft tannins.

"We don't like to call this a baby Amarone. It's a modern Ripasso."

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST:** 92

**JAMES SUCKLING:** 90

**VINOUS:** 92



## Winemaking and Aging

Grape Varieties:	65% Corvina, 25% Corvinone, 10% Rondinella
Fermentation container:	Stainless steel
Type of yeast:	Cultivated
Malolactic fermentation:	Yes
Type of oak:	Slavonian and French
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Nomacorc

## Vineyard

Organic:	Yes
Soil composition:	Clay and limestone
Vine training:	Guyot and Pergola
Altitude:	328-1,312 feet (100-400 meters) above sea level
Vine density:	7,000 plants per hectare
Yield:	2.5kg per vine
Exposure:	Southwestern
Years planted:	1998
Time of harvest:	September
Total yearly production (in bottles):	25,000



## Tasting Notes and Food Pairings

Tasting notes:

Bright red ruby with intense notes of fresh red cherry and berries, medicinal notes, and aromatic herbs, such as thyme and mint. Cherries, plum and cloves on the smooth palate. Balanced savoury and sweet notes. Soft tannins.

Serving temperature:

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

Food pairings:

White meat, poultry, roasted chicken, veal stew, aged cheeses. International cuisine suggestion: American BBQ. Spicy asian cuisine. Cured hams, roasted ham, and sausages (Frankfurter, bratwurst). Iranian stews.

Aging potential:

6-8 years

Alcohol:

14.5%

Winemaker:

Valentino Ciarla