



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.

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

Most recent awards

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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

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