



EMPSON & CO.
Experience Italy in a Wine glass



Valpolicella Ripasso Superiore DOC

50% Corvina, 30% Corvinone, 20% Rondinella. Balerin Valpolicella Ripasso Superiore DOC is a deep ruby colour and a unique, intense and clean nose with spiced aromas unique to the fermentation method. On the palate, excellent alcohol, medium-low acidity and evolved tannins. A full-bodied, structured, sapid, persistent, and well-balanced wine.

Wine exported to: USA

Most recent awards

LUCA MARONI: 90

KERIN O'KEEFE: 92

JAMES SUCKLING: 90



Winemaking and Aging

Grape Varieties:	50% Corvina, 30% Corvinone, 20% Rondinella
Fermentation container:	Stainless steel, oak truncated-cone vats
Type of yeast:	Selected
Aging containers:	Oak barrels
Type of oak:	Slavonian and French
Aging before bottling:	12 months
Aging in bottle:	4 months
Closure:	Cork



Vineyard

Organic:	Yes
Vineyard location:	Valpolicella
Soil composition:	Marl soil with thin layers of clay and limestone
Vine training:	Guyot
Altitude:	492-985 feet (149-300 meters) above sea level
Vine density:	5000 vines per hectare
Yield:	4.4 lbs per vine
Exposure:	South/southeast
Age of vines:	15-25 years old
Time of harvest:	Mid-September
First vintage of this wine:	2018



Tasting Notes and Food Pairings

Tasting notes:

Deep ruby red in color with an intense and clean nose featuring spiced aromas unique to the fermentation method. Full-bodied. On the palate, there is an excellent balance between the alcohol, medium-low acidity and evolved tannins. Structured and well-balanced.

Food pairings:

Pair with savory first courses, grilled, roasted, or stewed red meats and semi-aged cheese

Aging potential:

8 years

Alcohol:

13.5%

Winemaker:

The Empson and Vaona Families