



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



Winemaking and Aging

Grape Varieties:

50% Corvina, 30% Corvinone, 20% Rondinella

Fermentation container:

Stainless steel

Type of yeast:	Spontaneous indigenous yeast
Maceration technique:	Pumpovers, delestage
Malolactic fermentation:	Yes
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:	From vineyards located in the Valpolicella area near the city of Verona
Soil composition:	Marl soil with thin layers of clay and limestone
Vine training:	Guyot
Altitude:	492-985 feet (150-300 meters) above sea level
Vine density:	5,000 vines/ha
Yield:	10,000 Kg/ha
Exposure:	South/southeast (predominantly)
Age of vines:	16-25 years old
Time of harvest:	Mid-September
First vintage of this wine:	2018
Total yearly production (in bottles):	3,000



Tasting Notes and Food Pairings

Tasting notes:	A deep ruby color 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.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Savory first courses; grilled, roasted, stewed, and boiled red meats; semi-aged cheese.
Aging potential:	7-8 years
Alcohol:	13.5%
Winemaker:	The Empson and Vaona Families