

Valpolicella Classico Superiore Ripasso DOC "Strada Campiona"

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A special dedication goes to the ancient Roman road where the villa Quintarelli Ruffo and the family properties have insisted for centuries. A link between valleys, that of Negrar and that of Valpantena. A furrow created by man and never dispersed. The Strada Campiona is taken up in the ancient maps and, in particular, in that of 1746, where its importance and value for the territory are highlighted. A bit the symbol of a journey, ours, through the centuries and in the future, between vineyards, wine and authentic Valpolicella.

Area of Production

Valle of Negrar, Classic Valpolicella.

Grape Variety

Nice Corvina, Big Corvina, Rondinella, Molinara.

Harvest

By hand with positioning of the grapes in suitable containers; the grapes are sent immediately after pressing. Part of the grapes is subjected to a period of withering for about 30-40 days.

Pressing

Soft ce in horizontal press at low temperature.

Fermentation

Vinification in steel at controlled temperature and light afterwards criomaceration with hand-made fulling.

Refining

After vinification in red, the wine is passed on the pomace of Amarone of the following year and applies a period of contact with the skins of about 30 days. After having performed the Ripasso technique, it is developed and refined in large French oak barrels of Allier and Tronçais for about 18 months. Then the wine is left to age in bottle for 3-5 months before be placed on the market.

Organoleptic characteristics

The color of the wine is particularly intense with a ruby red hue and a purplish reflection. Its scent is rich in red fruit and in particular cherry ripening and berries. Withering sensations due to the technique of Ripasso, more full-bodied and firm tannins but particularly round and pleasant to the palate. Good spiciness with a strong sensation of black pepper and a note particular of hot nutmeg. Persistent finish with an evident sensation fresh cherry and almond dried fruit. Finely balsamic with a note intriguing mentholate.

Matchings

Valpolicella Ripasso Classico Superiore Strada Campiona is a very good product versatile with a capacity for great adaptation in the kitchen. Even before a wine that excites the most youthful palates and is also preferred for lounge time for accompany appetizers and small salty pastries with cold cuts and cheeses medium tasty. Excellent to accompany the Soppresa and salami in his various Italian facets. Pleasant with cheeses of the pedemontana tradition alpina, tome piemontesi, Monte Veronese Mezzano PDO, Asiago PDO seasoned and Vezzena d'alpeggio. Intriguing also with goat cheeses of Sicilian origin from Maltese goats. It goes well with first courses based on meat sauces, beaten meat Meat tip knife, breed of Romagna or Chianina IGP. Pleasant for Tuscan crostini and Piemontese Fassona steaks. Pleasant for croutons Tuscan and Piedmontese Fassona steaks.

Serving temperature

14 - 16 C°