

TENUTA CASALETTI IN VAL D'ILLASI



Valpolicella Ripasso DOC Superiore

GRAPES:

Corvina, Corvinone, Rondinella, Oseleta, Croatina

AREA OF PRODUCTION:

The hills of the Illasi Valley, on tuffaceous and alluvial soils with stratified calcareous marine rocks; south-west facing and at an altitude of up to 200 metres above sea level.

TRAINING SYSTEMS:

Pergola (3000 vines per hectare) and Guyot (4500 vines per hectare)

YIELD PER HECTARE:

Around 10,000 kg of grapes (6500 litres of wine), with summer pruning if necessary.

HARVEST PERIOD:

The harvest starts at the end of September; two passes through the vineyards and selection of the hand-picked grapes to ensure perfect ripening.

WINEMAKING:

Roller crushing and destemming, then fermentation at a temperature between 24 and 28 °C. Long maceration with pumping over several times - in order to encourage the release of extractable substances - followed by separation of the pomace, malolactic fermentation and clarification. The second fermentation ("ripasso") is triggered off by the Amarone pomace, followed by storage in stainless steel tanks for some months, then ageing in 2000-litre oak casks (10%-15% new) for at least one year; stabilization, bottling and extended cellaring before release.

SERVING SUGGESTIONS:

Valpolicella Ripasso can be matched with pasta or rice dishes with mushroom or meat sauces; braised meats, game, and hard, sharp cheeses. Serve preferably in large crystal glasses, at room temperature.

SOME ANALYTICAL DATA:

Alcohol	13.80
Sugars	7 g/l
Total acidity	5.40
pH	3.45
Free and total SO ₂	28-82

NUTRITIONAL DATA per 100 ml

Calories = 82.03

Protein	g%ml	0.1
Carbohydrate	g%ml	0.7
Fat	g%ml	0
Alcohol	g%ml	11.04
Dietary fibre	g%ml	0
Saturated fatty acids	g%ml	0
Salt	g%ml	0
Cholesterol	mg/%g	0