



arusnatico®

VALPOLICELLA
denominazione di origine controllata
CLASSICO SUPERIORE
RIPASSO®

ARUSNATICO®

Valpolicella Classico Superiore Ripasso® 2013

GRAPES VARIETIES

Corvina 65%, Rondinella 25%, Molinara 10%

VINEYARDS

The grapes were grown in the estate's own vineyards, Monte Tenda, Monte Crosetta and Rasso, all of which are located in the hills of the village of Fumane. The average density of these vineyards is between 3000 and 5000 vines/ha and are both guyot as well as classic pergola trained. The vines are planted on poor soils with a high rock content. Since 2014 the vineyards are organic certified.

Yield

55hl/ha.

HARVEST DATE

The grapes were hand harvested from mid-September until the second half of October.

VINIFICATION

The blend for this wine is based on Corvinone and Corvina with small portions of Rondinella and Molinara. After the grapes were destalked and crushed they were led into temperature controlled stainless steel. After the alcoholic fermentation was completed the young wine was run over the pomace of the Amarone for a relatively short maceration period of three days. During this phase a slight refermentation occurs and the wine takes on more viscosity and extract, which results in a denser mouthfeel in the final wine.

ELEVAGE

After three days of maceration with the Amarone pomace the wine was racked off into stainless steel for a natural stabilisation and malolactic fermentation. This was followed by 11 months of ageing in used Tonneaux and a tiny percentage of new French oak.

TASTING NOTES

Medium ruby red. Notes of cherry, violet with a touch of spice. Minerally and savoury palate with lively and succulent red fruit. Long fruit driven, fresh finish without any heaviness.

ANALYTICAL DATA

Alcohol by volume: 13,50%

Total acidity: 5,34 g/l

Residual sugar: 0,6 g/l

FOOD MATCHES

Arusnatico® goes well with pasta with ragout of duck, semi hard cheeses to round off the meal with, cotoletta alla Milanese.