

BALERÌN



Valpolicella Ripasso Superiore DOC 2020

Grapes:	50% Corvina, 30% Corvinone, 20% Rondinella
Region:	Veneto
Vineyard Location:	From vineyards located in the Valpolicella area near the city of Verona
Exposure:	South-Southeast (predominantly)
Altitude:	492-985 feet (150-300 meters) above sea level
Soil:	Marl soil with thin layers of clay and limestone
Vine Training:	Guyot
Vine Age:	16-25 years
Time of Harvest:	Mid of September
Vine Density:	Guyot with a planting density of 5,000 vines/ha
Vine Yield:	10,000 Kg/ha
Vinification Process:	The grapes are destemmed and softly crushed before fermentation in oak truncated-cone vats at a controlled temperature. The "Ripasso" method is then carried out. It is a traditional vinification technique that consists of a second fermentation on the grape skins of Recioto and Amarone wines, both rich in alcohol and sugar
Aging Process:	Agings 12 months in French or Slavonian oak barrels and 4 months in bottle.
Alcohol Content:	13.5%
Tasting Notes:	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.
Winemaker:	Marcello Vaona
Cellaring:	7-8 years
Closure:	Cork
Food/Menu Pairing:	Savoury first courses; grilled, roasted, stewed, and boiled red meats; semi-aged cheese.

Certified Organic