

# LE PREARE

## VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE

This Ripasso Valpolicella is made from grapes grown in the Valpolicella Classica. His style emphasizes the profile of the typical and traditional Valpolicella: a well-distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance.

Colour : intense ruby red. Nose: complex, of red fruits, vinous and spicy. Flavour : harmonic, full bodied and velvet smooth with well balanced tannins and acidity.

### THE VINEYARD

Located in the heart of the Valpolicella Classica at an altitude between 250 and 450 meters above sea level. Exposition to south- est. Soil type: varied with the prevalence of clay and traits of nummolitic limestone. Grass sward between vines. Training system: Pergoletta Veronese. Age of vines in production: 15-25 years. Buds per vine: 18. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 70 hl.

### FOOD PAIRINGS

All red meats, boiled, grilled or braised, even pasta with black truffles.  
Serving temperature: 16°-18° C.

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



### PRODUCTION

Harvest: hand picked in September/ October.  
Vinification: destemmed and gentle pneumatic pressed. Fermentation at around 25° and 28° C then 10 days maceration with scheduled punching 3 times a day. Conservation in stainless steel vats until February. Second Fermentation on the lees from Amarone with contact for 15 days at a temperature of 15° C with daily punching downs. Transfer in barrels in the end of May for about 10 months. Full malolactic fermentation. Natural stabilization. Refinement in bottles for 6 months.

*Sagra 2019. Wine Trade Fair/SP, 10 a 12/05/2022.*