



CORTE ADAMI

VALPOLICELLA RIPASSO D.O.C. SUPERIORE

A meeting between generations: the freshness of Valpolicella and the wisdom of Amarone's marcs



Vineyards: of property, located in the Eastern Valpolicella, 200m a.s.l.

Average age of the vineyards: 20 years

Plants per hectare: 3.000

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: Corvina, Corvinone, Rondinella and other local varieties

Harvest: hand-picked in September

Fermentation: In January, part of the fresh Valpolicella Superiore wine is refermented into the marcs obtained after the pressing of the dried Amarone grapes (hence the term that identifies it). This technique permits to extract the remaining sugar still present in these marcs, and to increase/enhance the structure, the personality and the complexity (in terms of alcohol and tannins). Aging: one year part in French oak barrels and part in stainless steel tanks.

Analytical data:

Alcoholic degree: 14,50 % Vol.

Residual sugar: 4,50 gr/l

Total acidity: 6,00 gr/l

Description and characteristics

Fruitiness and spices with soft tannins join together in a wine of unique elegance, smoothness and drinkability. "Ripasso" is the traditional method where the marcs, obtained after the pressing of the dried Amarone grapes, are left to referment a in a fresh Valpolicella wine.

Deep, fully ruby red in colour. In the nose, hints of ripe red fruit and berries confit, together with sweet spices. On the palate, the alcohol structure match well with a sustained acidity, velvet tannins and a respectable and enjoyable glycerine tone. Very long, full and fruity finish.

Food pairings: game and red meats with long cooking, aged cheeses and preparations in which the aromatic quality and the structure of the dish require alcohol and structure in wine.

Serving temperature: 16 - 18°C

Bottles produced: 20.000

Size: 375 ml – 750 ml – 1500 ml

JAMES SUCKLING.COM 

Annata 2019: 91 points
Annata 2018: 90 points
Annata 2016: 92 points

Decanter
the world's best wine magazine

Annata 2018: BRONZE MEDAL
Annata 2017: SILVER MEDAL

falstaff
GENIESEN WEIN ESSEN REISEN

Annata 2017: 92 points
Annata 2016: 90 points

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