

Cesari

Mara Valpolicella Superiore Ripasso DOC

Grape(s):	75% Corvina 20% Rondinella 5% Molinara
Type:	Dry Still Red
Alcohol:	13.5%
Region:	Valpolicella, Veneto, Italy

Literally translated as “re-passed,” Ripasso is an historic wine of the region. This particular wine is named in honor of the winery’s matriarch, Mara Cesari.

Vineyards:

Located in the extended Valpolicella region, near the city of Verona in the Veneto region. Characteristically, the soil is of alluvial origin with a clayey consistency.

Technical Data:

Residual Sugar: 7.0 grams/liter
Acidity: 5.0 grams/liter
Dry Extract: 30.6 grams/liter

Winemaking:

Hand-harvested in September, the grapes were immediately soft-pressed, maintaining the skins intact. The must underwent an initial fermentation in temperature-controlled stainless steel tanks. In January, after the Amarone was produced, the fresh wine was “re-passed” over the pomace to initiate a second fermentation. Over the 15-18-day fermentation process, the wine acquired more structure, fragrance, color, and tannins and increased the alcohol content an additional 1-1.5%. After racking took place in late February, the wine was aged in French oak tonneaux for 2 months, followed by 10 months in large Slavonian oak casks. Finally, 6 months in bottle gave the wine more polish.

Tasting Notes:

Although Ripasso is not quite as powerful as Amarone, it possesses many of the same qualities. Referred to by many as a “baby Amarone,” it is suitable for more frequent consumption. Full-bodied with ripe fruit aromas and flavors. It is smooth and elegant with a persistent, warm finish.

Food Pairings:

Enjoy with the traditional cuisine of the Veneto, particularly fully-flavored risottos made with sausage, mushrooms, or even Amarone.



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