Valpolicella Superiore Ripasso Col de la Bastia, Antonio Fattori 2018



Red | Italy | Veneto | 15% | Full-bodied red | Cork
65% Corvina, 15% Corvinone, 10% Rondinella and 10%

In a nutshell:

Valpolicella lies in one of the most beautiful corners of Italy, just north of Verona and on the southern shores of Lake Garda, lush and green. Today, the wines are not sledgehammers of tannin, nor the pot pourri of exotic fruits of the past; instead they are racy and fresh, perfectly designed to complement and cut through the rich food of north east Italy.

Viticulture:

The fruit comes from a single 12-hectare plot planted on limestone - the average age of the vines is 20-35 years. The vines are planted at a density of approximately 5,200 per hectare.
Classification: Organic
Harvesting Method: Manual

Vinification:

This wine is made in the traditional Ripasso method, where the wine is re-macerated on the pomace (skin, seeds and other solid parts) of the dried Amarone grapes. After that, it is aged in 500 to 1000-litre oak barrels for 18 months before bottling.
PH 3.39 | TA 6.49 | RS 8 | SO2 59mg/l (Total)

Price:

75cl Bottle £25.90 Case (6 bottles) £155.40
VB150183

Tasting Notes:

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