

CESARI

Valpolicella Ripasso Superiore DOC 2021



Climatic trend

A mild and rainy autumn yields to a winter with good amounts of rain and snow. A rather warm February and March follow, and a spring characterized by heavy rains and interludes of hail, with a late frost in early April reporting no particular damage. The summer is hot and culminates in a 15-day late harvest.

Vinification & maturation

Crafted according to the 'Ripasso' technique, with vinification lasting 15-18 days. Ageing takes place in stainless steel. After racking in February-March and completing the malolactic fermentation, the wine ages according to tradition to acquire balance and roundness while keeping its original fruity character. Maturation completes with bottle ageing.

Tasting notes

While assessing the nose, hints of ripe fruit, jam and cherry immediately emerge, along with persistence. Persistence continues on the palate, as it opens up in all its power with a warm and elegant body.



Soil: different soil types



Grape varieties: Corvina;
Corvinone; Rondinella;
Molinara



Harvest date:
20 September-10 October



Winemaking process:

10 days of 'Ripasso' vinification;
stainless steel (2.5 years)



Service temperature: 16-18°C
(60,8-64°F)

Wine data:

Alcohol: 13,50%
Total acidity: 5,40 g/l
Volatile acidity: 0,50 g/l
Total dry extract: 29,90 g/l
Reducing sugars: 5,50 g/l

Formats: 0,75l