

CESARI

Valpolicella Ripasso Superiore DOC 2022



Climatic trend

The Autumn is mild, with snowfall occurring between November and December. Winter temperatures reach their driest peak between January and February. Despite initial highs of 25°C (77°F), Spring settles into cooler temperatures due to snow and rain at higher altitudes. This is followed by a hot and dry Summer (highs of 40°C/104°F). The rains in the second half of August accelerate the grape ripening process.

Vinification & maturation

Produced using the 'Ripasso' techniques with fermentation lasting 15-18 days. The ageing process takes place in stainless steel. After the racking in February-March and the completion of malolactic fermentation, the wine matures according to tradition to acquire balance and roundness while preserving its initial fruity character. The maturation is completed with bottle ageing.

Tasting notes

On the nose, there are straightforward aromas of ripe fruit, jam, and cherry, along with a persistence that continues on the palate, where it opens up in all its power with a warm and elegant body.



Soil: Various soil types, mainly calcareous and clay. Trained with Veronese pergola. Located between 150 and 500 meters above sea level, with morainic-alluvial origins



Harvest date:
20 September-10 October



Winemaking process:

- 'Ripasso' vinification (10 days)
- Stainless steel (2,5 years)

Wine data:

Alcohol: 13,50%
Total acidity: 5,40 g/l
Volatile acidity: 0,35 g/l
Total dry extract: 28,50 g/l
Reducing sugars: 5,00 g/l

Formats: 0,75l



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



Grape varieties: Corvina; Corvinone; Rondinella; Molinara