



SOLANE

VALPOLICELLA RIPASSO

DOC SUPERIORE

2022

A balanced technique of maceration on Amarone pomace and ageing in barrels gives this classic blend the softest fruity notes of Valpolicella. Solane, an expression of Valpolicella culture.

VARIETIES

Corvina, Rondinella e Corvinone.

PRODUCTION DISTRICT

Various selected plots in the hills between the valleys of Grezzana and Illasi.

ALTITUDE AND ASPECT

The vineyards are situated between 150 and 300 metres above sea level. Most face south-west, with a few facing south-east.

TYPE OF SOIL

Clayey limestone, with gravel.

TRAINING SYSTEM

Mainly Guyot-trained plus a few pergola-trained.

HARVEST

From the end of September, the grapes are harvested by hand into crates and immediately taken to the winery.

WINEMAKING METHOD

The different batches of grapes are vinified separately 'in red' with 15 days of maceration and careful temperature control and pumping over to preserve the distinct characteristics of the territory from which they originate. Valpolicella waits until January for the production of Amarone Santi to be 'Ripassato' on their pomace, thanks to which it acquires power and character.

AGEING

After the second fermentation, in order to harmonise these contrasting structural and aromatic components, part of the wine is aged in oak barrels with an average capacity of 25 hl and part in concrete tanks. After bottling, the wine undergoes appropriate ageing in glass before being released for sale.

SENSORY PROFILE

Valpolicella Superiore Ripasso Solane is a very terroir-true, forthright wine with great character. It has an attractive deep, bright ruby hue and a clean, complex, typical nose with concentrated notes of fresh berry fruit and morello cherry jam, swathed in vanilla. On the palate it is warm, direct, and balanced, with an elegant spicy finish offering notes of toast. It has a strong personality, thanks to its exceptionally elegant, sophisticated nose and its long, lingering, full-flavoured palate. An excellent early drinker, it only improves with time.

ABV

14,00 %

RECOMMENDED CELLARING

7 years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Traditional Veneto dishes: truffle risotto, pork fillet with green peppercorns. In general: red meats, bollito misto, cheeses.

ALLERGENS: Contains sulphites.

