



Selezione Noble  
**Ripasso Nero Viola**

THE TRADITION  
OF CA' D'OR

Ripasso Valpolicella Ca' d'Or is aged in 500/1000 l oak barrels for 18 months and is a wine that stands out for its distinctive softness. Its sweet and fruity notes come from a skillful blend.

Softness and smoothness enhance the typical features of the whole range of red berry fruits, such as cherry and currant.



## SENSORY CHARACTERISTICS AS DETERMINED BY AN ENOLOGISTS

**At first glance:** Ruby red colour.

**On the nose:** Red small woodland fruits.

**On the palate:** Hints of fresh red small woodland fruit. Soft and balanced tannin.

**Service temperature:** 16-18°C.



## TECHNICAL SHEET OF WINE

**Grape varieties:** 65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties.

**Vineyards:** 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent.

**Altitude:** 450m/above sea level.

**Vine age:** New plantings and old one of 20-35 years.

**Vines per hectare:** 5200.

**Production:** 60 - 70 HL/Ha.

**Harvest:** Hand picked during the last two weeks of September.

**Fermentation e maturation:** Ripasso is the traditional method where the Valpolicella wine is re-macerated on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.