

Farina Valpolicella Ripasso Classico Superiore DOC

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella

CEPAGE: 50% Corvina, 20% Rondinella, 15% Corvinone, 10% Oseleta, 5% Molinara

WINEMAKING: Pressing and destemming takes place immediately after harvest. Fermentation with a good maceration and at least two pump-overs per day follows the first racking. The re-fermentation on the marc of Amarone in January ("ripasso"), gives the wine deeper color, structure and alcohol.

AGING: 100% Slavonian oak barrels. Then time in the bottle.

ANNUAL PRODUCTION: 16,000 cases

THE STORY

The Farina family has roots in agriculture and winemaking tracing back to the beginning of the 16th century. Inspired by this long family history, Remo Farina was able to combine the most modern concepts in winemaking technology with ancient, time-tested methods to produce rich, elegant wines. Today the winery is managed by the new generation and continues to produce lovely fresh white wines and exquisite red wines that have great body and balance with a wonderful combination of sweet fruit and traditional dried fruit blended with earthy undertones and a dry complex pleasant finish.

THE ADJECTIVES

OVERALL: Solid & vigorous

AROMAS / FLAVORS: Leather, cherry, plum jam & licorice with ginger spice

MOUTHFEEL: Richly intense

THE SELLING POINTS

Superiore value for a Valpolicella Ripasso

AWARDS: 90pts James Suckling

SUSTAINABILITY: Vegan, Sustainable In Practice, Natural Fermentation, No Sulfites Added

PAIRINGS: Excellent with roasted meats and cheeses.

