

## VALPOLICELLA RIPASSO "SAN MICHELE"

Valpolicella Ripasso San Michele is made with all the traditional grape varieties of the Valpolicella (70% Corvina Veronese and Corvinone, 25% Rondinella, 5% Molinara). It is called Ripasso (*re-passed or re-fermented*) because it undergoes a special winemaking process in which the young, fruity wine (obtained by the first pressing and fermentation of the grapes) is fermented a second time with the skins and pomace from which the Amarone has been pressed. This process increases color, body, and complexity of aromas. Aged in large Slavonian oak barrels for about 18 months.

San Michele Valpolicella Ripasso has an intense ruby color with garnet highlights. The Ripasso vinification process yields complex aromas of blackberries, plums and fruit juice with light notes of leather, cedar and spices. Medium-bodied and supple on the palate, polished tannins and balanced acidity. Complex yet accessible, San Michele is ideal for all red meat, rich pasta dishes, spicy sausage, tangy BBQ and cheeses.

GRAPES	70% Corvina Veronese and Corvinone, 25% Rondinella, 5% Molinara
LOCATION OF VINEYARDS	Ca' del Pipa vineyard, Marano di Valpolicella
TYPE OF PLANTING	Pergola
SOIL	Clay and limestone
TYPE OF CULTIVATION	Organic (not certified)
VINIFICATION	Crushing and destemming at temperatures between 24° C – 28° C. San Michele undergoes the so-called 'Ripasso' process: the first fermentation yields a young, fruity wine, typical of Valpolicella. Then a second fermentation is carried out on the pressed skins and pomace from Castellani's best Amarones. This process increases color, body and complexity of aromas.
AGING	Aged in large Slavonian oak barrels for about 18 months.
ABV	14%
TOTAL PRODUCTION	90,000 bottles
OENOLOGIST	Sergio Castellani

