



**Clementi**

Azienda Agricola Gnirega



## Valpolicella Classico Superiore Ripasso D.O.C. 2016

**Grapes:** 65% Corvina and Corvinone, 30% Rondinella, 5% Molinara

**Vineyard (location):** Collina Masua

**Exposition:** South – West

**Altitude:** from 350 m. to 400 “pergola” cultivation of the vines

**Soil:** clay and calcareous, drought-resistant

**Vinification:** The vinification start between September and October and the grapes will be refermented on the pomaces of Amarone in January. Fermentation last almost 10 days; then twice in a day pumping over and delastage in the middle of the fermentation process. After that the drawn off and the wine, not filtered, is racked four times and then placed in oak barrels of 30 hl and then barriques of second passage the next summer.

**Aging:** big French oak 30 hl for at least two years.

**Bottle:** 0,75 / 1,5

**Alcohol:** 14% in vol.

**Dry extract:** 27 g/l

**Acidity:** 5,6 g/l

**Reducing sugar:** 1,0 g/l

**Characteristics of the wine:** this wine has a good persistence, with delicate flavors, scents of fruits, pear and cherries, morello cherries, vanilla, but also aromas of dried fruits and spicy flavors, those coming from the technique used in the second fermentation

**Service:** it is recommended to open the wine one hour before and to serve it in balloon glasses, temperature around 15-18°.

*Clementi*

Azienda Agricola Gnirega di Clementi Pietro & C. s.s.

Via Gnirega 2 - Valgatarà - 37020 Marano di Valpolicella - Verona - Italia | cell. 347 2692201 | P.IVA e c.f. 03220520237 | info@vini-clementi.com