

MONTECARIANO

VALPOLICELLA RIPASSO



Represented by SoilAir Selection

Notes of smoke, earth, peppercorn, bitter blackberry, rhubarb and currant. Fleshy on the palate with fine tannins. Dry dark fruit on the finish with hints of minerality.

Color: Red

Grapes: 65% Corvina and Corvinone, 25% Rondinella, Molinara, and Croatina, 10% Oseleta and Pelara

Soil: Limestone, fossil sand and clay

Age of Vines: 40-70 Years old

Altitude: 180 m above sea level

Aspect: Northeast

Training System: 100% Pergola

Yield per HI/Ha: 30 HI/Ha

Fermentation: Hand-harvesting followed by 4 months of drying, losing 40% of berry weight, then long fermentation and maceration for about 2 months on the skins with frequent delestage and remontage. Second fermentation takes place in Stainless Steel tanks for 10 days with contact on the dried Recioto skins.

Aging: 24 months in large Slavonian Oak

Production: 4,800 bottles per year

Organically Produced 😊

[Seventy.com/montecarianoripasso](https://seventy.com/montecarianoripasso)