BAILO

VINI DELLA VALPOLICELLA

RIPASSO

Grapes: Corvina, Corvinone, Rondinella, Croatina.

The name Ripasso derives from the enological technique used to produce this wine: the Valpolicella wine is repassed on the skins of the dried grapes of the Amarone at the end of its fermentation. Infact the Italian word Ripasso means to repass.

Ripasso Bailo presents intense scents of ripe red fruit, with ethereal and spicy notes; full body, with layers of silky tannins and a complex bouquet.



TECHNICAL SHEET

NAME OF THE WINE: Ripasso della Valpolicella DOC.

GRAPES: 30% Corvina, 40% Corvinone, 15% Rondinella and 15% Croatina.

HISTORICAL NOTES: The name Ripasso derives from the enological technique used to produce this wine: the Valpolicella wine is repassed on the skin of the Amarone at the end of its fermentation. Infact the Italian word Ripasso means to repass.
In this way the Ripasso absorbs the taste of the Amarone's skins and enhances its body and character.

PRODUCTION AREA: a beautiful hillside vineyard in Valpolicella, near Verona.

SOIL: calcareous and chalky.

CLIMATE: mild, with very few rain showers and high summer temperature which allow the grapes to ripen in the best conditions. There are wide changes of temperature between day and night, which is ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 5.333 vines per hectare trained with Guyot system.

YEAR OF THE PLANTATION: 2000 – 2005.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to raise the qualitative features and the concentration of the berries.

HARVEST: end of September/beginning of October, with an optimal ripening of the grapes, allowing them to reach the highest peak of colour deepness, complete their aromatic structure and smoothen tannins.

VINIFICATION: hand harvest, destemming, fermentation/maceration at controlled temperature. At the end of the fermentation the new wine rests in tank until January, period in which the dried grapes for the Amarone are vinified, after three months of drying. At this point the Ripasso is "repassed" on the skins of the dried grapes of the Amarone at the end of its fermentation. After a long refinement in French oak barrique, the Ripasso refines in the bottle.

TASTING CHARACTERISTICS: deep ruby colour, intense scents of ripe red fruit, prunes, violet, with ethereal and spicy notes; full body, with layers of silky tannins and a complex bouquet.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: mushroom risotto, beef filet with green pepper, braised beef with "polenta", lamb ribs and seasoned cheeses.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 25 years, reaching the top after 15 years from the vintage.

ALCOHOL CONTENT: 13,5-14,5% vol. (it depends on the vintage).

BOTTLE CONTEMT: 750 ml.

BOTTLE SIZE mm (diameter x height): 81 x 307.

BOTTLE AND CASE WEIGHT kg (full): 1,50 kg/bt, 9 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 17 layers of 6 cases, 102 cases per pallet, 612 bottles.

CASE SIZE mm (length x width x height): 537 x 303 x 90.

DE STEFANI Azienda Agricola
Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia
Tel. +39 0421 67502 – info@de-stefani.it – www.de-stefani.it