

Cesari

Mara Valpolicella Superiore Ripasso DOC

75% Corvina, 20% Rondinella, 5% Molinara

Translated as “re-passed,” *Ripasso* is an historic wine of the region. This particular wine is named in honor of the winery’s matriarch, Mara Cesari.

Tasting Notes:

Although Ripasso is not quite as powerful as Amarone, it possesses many of the same qualities. Referred to by many as a “baby Amarone,” it is suitable for more frequent consumption. Full-bodied with ripe fruit aromas and flavors. It is smooth and elegant with a persistent, warm, finish.

Enjoy with the traditional cuisine of the Veneto, particularly fully-flavored risottos made with sausage, mushrooms, or even Amarone.

Vineyards:

Region: Valpolicella Classico, Veneto, Italy
Vineyard: Various in the Negrar, Marano, Sant’Ambrogio, Fumane, & San Pietro valleys
Soil Composition: Clayey in consistency and of alluvial origin

Winemaking:

Harvest: Hand-harvest in September
Fermentation: Fruit is immediately soft-pressed and underwent initial fermentation in temperature-controlled stainless steel tanks. In January, after the Amarone was produced, the fresh wine was “re-passed” over the pomace to initiate a second fermentation that lasts for 15-18 days.

Aging:

2 months in French oak, followed by 10 months in Slavonian oak. Bottled and celled for 6 months.

Technical Data:

Alcohol: 13.5%
Residual Sugar: 7.0 grams/liter
Acidity: 5.0 grams/liter
Dry Extract: 30.6 grams/liter



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