



# TENUTA SANTA MARIA di Gaetano Bertani

## VALPOLICELLA RIPASSO SUPERIORE D.O.C.

The "Ripasso" (passed again) method was first introduced in the 1850's and involves a secondary extended maceration and fermentation over Amarone grape skins. The process gives the wine greater complexity, a superior structure, bolder and softer body and an intense ruby red color. Though reminiscent of the more concentrated, dense Amarone wine, Valpolicella Ripasso is a younger, fresher expression. Tenuta Santa Maria continues the family tradition, producing a wine that is a true expression of the region's indigenous Corvina, Rondinella and Corvinone grapes – elegant yet complex with warm, structured tannins, balanced acidity and rich fruit.



<b>Classification:</b>	Valpolicella Superiore DOC
<b>Variety:</b>	75% Corvina, 10% Rondinella, 15% Corvinone
<b>Number of bottles produced:</b>	40,000 bottles
<b>Production area:</b>	Arbizzano di Nergar (Verona)
<b>Altitude:</b>	150-200 meters (492-656 feet) a.s.l.
<b>Average age of vines:</b>	27 years
<b>Yield:</b>	8,000 kg/ha
<b>Training system:</b>	Guyot
<b>Vinification:</b>	Grapes are crushed, cold-pressed then undergo temperature-controlled fermentation for 25-30 days with daily punch downs. After fermentation, wine rests in stainless steel tanks. In late January to mid-February, the wine is "re-passed" (Ripasso) over the marc produced by Amarone. This produces a 2nd fermentation. Once complete, the wine is transferred to oak barrels for malolactic fermentation.
<b>Refining:</b>	Aged in various sized oak barrels for no less than 24 months, then bottled and rested for an additional 6 months
<b>Alcohol:</b>	14.5% vol.
<b>pH:</b>	3.5
<b>Total acidity:</b>	5.45 g/L
<b>Soil type:</b>	Primarily clay with deeper calcareous layers
<b>Time of harvest:</b>	End of September
<b>Harvesting:</b>	Manual

### TASTING NOTES:

"With notes reminiscent of the Amarone, the wine is a vivid ruby red color. At the nose, intense hints of cherry, blueberry, licorice and lingering accents of cinnamon and pepper. At the palate, soft and warm structured velvet tannins and a very balanced acidity. Long finish with fruity sensations."

**DECANTER – 96 pts on 2016 vintage**