



VALPOLICELLA RIPASSO DOP

WINE DESCRIPTION

Acinum is a collection of exquisite wines selected by Fabrizio Pedrolli in order to enrich the Vias portfolio with the best Italian territories and wineries. This selection starts from the historical wine areas of Veneto, Negrar in Valpolicella and Montforte d'Alpone in Soave, These wines are the result of a successful collaboration with the family of Edoardo Montresor, who cultivate the grapes, and the oenological expertise of Enrico Paternoster.

TASTING NOTES

Deep ruby red in colour. On the nose it displays aromas of almond and cinnamon. Dry on the palate with a very pleasant velvety taste. Very rich in flavours of cherry, musk, spices and wood.

FOOD PAIRING

Excellent with red meat dishes, poultry, boiled beef and aged cheeses. Serve at room temperature (20° C).



VINEYARD & PRODUCTION INFO

Vineyard location:	Negrar (VR)
Vineyard size:	6 h
Soil composition:	Marl and limestone
Training method:	Veronese pergola
Exposure:	South
Elevation:	300 m a.s.l.
Vines/Acre:	4,000/Ha
Age:	15-25 years
Harvest time:	End of September/Beg. of October
First vintage:	2013
Production:	6,000 bottles

WINEMAKING & AGING

Varietal composition:	70% Corvina Veronese, 20% Rondinella, 10% Molinara
Fermentation container:	Stainless steel tanks
Length of fermentation:	20 days at 27 °C
Length of maceration:	10 days at 27 °C (second fermentation with Amarone marc)
Aging container:	New French barriques
Length of aging:	1 year
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	6 g/L
Acidity:	5.20 g/L
Dry extract	31.5 g/L

PRODUCER PROFILE

A project by: Fabrizio Pedrolli
Winemaker: Enrico Paternoster
Total acreage of vine: 88 (36 Ha)
Winery Production: 38,000 bottles
Region: Veneto

