



ANTICHE TERRE[®]
VENETE

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VALPOLICELLA RIPASSO MEZZO MONTE ORGANIC WINE

CLASSIFICATION. Ripasso della Valpolicella D.O.C. Organic wine.

GRAPES. Corvina Veronese, Corvinone, Rondinella.

VINIFICATION. Valpolicella Ripasso differs from a regular Valpolicella as it undergoes a second fermentation at the end of December/beginning of January after this wine is added to the skins of the Amarone that are still soaked in the Amarone wine. This gives extra body and complexity to the wine.

PRODUCTION PROCESS. The grapes are harvested in mid September and soft pressed, then fermented and macerated for about 10 days at a temperature of 25 °C. After the fermentation the wine is separated from all the solid parts (skins and seeds) and stored in stainless steel vats until end of December beginning of January after which the wine is then poured onto the skins of the Amarone and left to on the skin of the Amarone for about 4 - 5 days at a temperature of 15 to 25 °C. The wine is then taken off the skins and aged for 10 months in small French oak barrels and larger sized traditional barrels. The wine is finally bottled in early spring after about 12 months ageing. The grapes are grown in accordance with the principles of organic farming. The vinification process is similar to the conventional; however, the outcome is a wine with a reduced content of sulphur. The name "Mezzo Monte" refers to the hillside where the organic grapes are grown in the vicinity of the winery.

TOTAL ALCOHOL CONTENT. 13,5%.

TOTAL ACIDITY IN TARTARIC ACID. 5.7 grams per liter.

SHELF LIFE. If the wine is stored correctly it can keep for 5 to 8 years.

COLOR. Intense deep ruby red.

NOSE. Fruity, of cherry, spicy with a touch of dark chocolate at the end.

TASTE. Soft, velvety with rounded tannins well balanced off with the acidity.

SERVE. To be served preferably at room temperature around 18 °C.

FOOD MATCHING. Grilled or roasted red meats. Goes well with hard texture mature cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13