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## JAGO VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C.

**Classification:** Valpolicella Ripasso Classico Superiore DOC

**Varieties:** principally a blend of Corvina Veronese and Corvinone, remaining small percentage of other autochthonous varieties as permitted in the production regulations.

**Geographic Location:** Jago (Negrar in Valpolicella) hilly area in Valpolicella Classica close to Colle Masua.

**Altitude:** 700 - 1000 feet above sea level

**Exposure:** East.

**Type of soil:** Soils originating from marine sediment, calcareous, not very deep and of average fertility.

**Planting System:** Guyot.

**Density:** 3700 - 4000 vines/ Hectare.

**Harvest:** manual harvest, from the beginning to middle October; the grapes are carefully selected and placed in small baskets for a light drying of 15 – 20 days.

**Vinification and Maturing:** the berries are gently destemmed and crushed. The fermentation temperature does not exceed 82 °F. The length of maceration is from 12 to 15 days, with daily racking and delestage.

The aging in steel tanks is up to the “Ripasso”. The aging in wood takes 12 months (1/3 barrique, 1/3 tonneau, 1/3 in Slavonian oak casks).

\*Ripasso: traditional technique which involves maceration-refermentation on the grape skins and solid matter left over from the fermentation of Recioto.

**Refinement:** in bottles for 4 – 6 months.

**Alcohol:** 13.5%

**Organoleptic characteristics:** intense ruby red, with scents of fruits of the forest, sour cherry, cherry and notes of spices.

**Serve with:** white and red grilled meat, roasts and mild or medium cheeses.

