

CAPITEL SAN ROCCO

Valpolicella Ripasso DOC Superiore



The wine is produced with grapes selected in the Marne bianche vineyard in Maternigo estate. The wine is obtained according to the ancient technique of Ripasso, in other words, through the refermentation of one part of Valpolicella wine produced in October on the marc of Amarone and Recioto. This is an elegant wine that is complex and reflects the style of the family. It is round, but dry, and is a great protagonist of the territory that expresses its worth full heartedly. It is suitable for ageing and for food pairings.

Grapes



- 35% Corvina
- 35% Corvinone
- 20% Rondinella
- 10% Other traditional varieties

PRODUCTION PROCESS



Harvest

End September - Beginning October

Destemming and Pressing

Alcoholic fermentation and maceration

15 days at 28°C

Maloactic fermentation and clarification

Slow alcoholic fermentation on the marc of Amarone and Recioto

8-10 days at 18°C

Maturation

14 months (Slavonian Oak)

Bottling

6 months bottle ageing



Chemical Data

- Alcohol: 14,5%
- Sugars: 1,5 g/l
- Total Acidity: 6,4 g/l
- Dry Extract: 35 g/l



Ageing

12-15 years



Bottle size

375 ml, 750 ml
1500 ml, 3000 ml



VINEYARD NOTES

Soil

Red clay, and limestone of moraine origin

Vine density

5500 plant/hectare

Vineyard age

20 years (average)

Cultivation system

Guyot



Pruning

12 buds/plant

Production

9000 kg/hectare

TASTING NOTES

Clear and transparent
Ruby red



Currant, cherry, raspberry, plum, pepper



Structured, fruity and balanced
Soft tannins, lively acidity that exalt the
aroma freshness



Beef and game
Aged cheeses



14°-16°C (57-61°F)



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Website



Video