

20  
19

MICHELE CASTELLANI

# San Michele Valpolicella Classico Superiore Ripasso

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Bold Reds



**Pack Size:** 12/750ml  
**UPC:** 802136410131

## OVERVIEW

Located in Marano della Valpolicella, the estate consists of about 17 hectares of directly owned and grown vineyards in the hillside area of the Valpolicella Classica and the family is fully focused with passion and dedication to the production of the best Amarone and Ripasso wines, perfect combination of tradition and modernity.

**75% Corvina, 20% Rondinella, 5% Molinara**

**Ca del Pipa  
Veneto, Italy**

**14% Alc. by Vol.**

**Organically Produced**

## VINTAGE

**RAINFALL:** 35.4 inches/year.

**BLOOM:** Early May

**WEATHER:** Warm temperatures, rain during spring.

**HARVEST:** August 25 – October 4

**GRAPES:** Average Brix 20.8

**95 pts** - Luca Maroni

**90 pts** - Wine Enthusiast

**90 pts** - Wine Spectator

**90 pts** - James Suckling

## SITE

The grapes are grown on the beautiful slopes of the Valpolicella Classico, one of the most prestigious wine areas of Northern Italy. This area is located Northwest of the elegant Roman town of Verona (in the Western corner of Veneto).

The Valpolicella region has mostly a mild-to-cool continental climate that is influenced by its proximity to two sizable bodies of water: Lake Garda to the West and the Adriatic Sea to the Southeast.

**ELEVATION:** 984 - 1640 ft.

**SOILS:** Clay & limestone.

**VINES:** 12 hectares | Age of vines: 10-15 years

**YIELDS:** 12 tons per hectare



## TASTING NOTES

A young Valpolicella with notes of red berries on the nose. This medium to full-bodied wine comes with a long finish and hints of red fruit and spice that carry over to the palate.

## PAIRING SUGGESTIONS

Ideal for red meats, rich pasta dishes, spicy sausage, tangy BBQ and cheeses.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Crushing and destemming at temperatures between 75°F – 82°F. San Michele undergoes the 'Ripasso' process: the first fermentation yields a young, fruity wine, typical of Valpolicella. The second fermentation is carried out on the pressed skins and pomace from Castellani's best amarones. This process increases color, body and complexity of the aromas.

**BARRELS:** Slavonian oak barrels and French wooden casks.

**AGING:** Aged for at least 2 years, with 18 months in mid-size Slavonian oak barrels and French wooden casks and the remainder in bottle before release.

**PH:** 3.45 | **TA:** 5.57 g/l

**BOTTLING DATE:** 08/31/2023