

Tenuta Vignega

Valpolicella Ripasso Superiore

Ruby red color with garnet shades. The bouquet is intense: ripe cherry, blackberry and light hints of vanilla and chocolate. The palate is pleasant with velvety tannins and a persistent finish of cherries.

Corvina 60%

Corvinone 15%

Rondinella 15%

Cabernet Sauvignon 6%, Oseleta 4%

Appellation	Ripasso della Valpolicella D.O.C.
Vineyard	Certified organic. Eight hectares of vines in south-facing hillside area at 140 m above sea level. The soil is well drained as it has a backbone of a gravelly bedrock of limestone. The limestone texture of this soil (originated from the oceanic depths during the Mesozoic era) is very important for the vine : it retains humidity and releases it during dry periods. The climate is mild and dry thanks to the ventilation that comes from the nearby mountains. Vine training is pergola and guyot.
Vinification	The grapes are late harvested by hand, crushed and left in a cold maceration for 5 days when starts a spontaneous fermentation. After de-vatting, the wine is conserved in a tank until the RIPASSO: re-fermentation of young Valpolicella on the Amarone pomace at the end of January (for about one week). Aging in Slovenian oak barrels and french oak barriques for 12 months
Pairing	Pairs nicely with burgers, grilled steaks, pasta with tomato sauce, or pizza.
Serving	Serve at 60-65°F.

TENUTA VIGNEGA

Since the beginning of the 1900s, the Bettili family has been producing wines in the hills east of Verona. When Cristiana's father bought an estate in 1977 to operate his poultry farm, there were 8 hectares of old vines present in this Valpolicella classified appellation. Later, Cristiana took charge of the vines and with rigorous efforts to renew the vineyards, restore buildings for production and implement organic methods. Certified organic since 1999, the wines of Tenuta Vignega express tradition, character and typicity all under the directive to respect the environment.