BENNATI
Vini di Verona dal 1920

Soraighe

Ripasso

della Valpolicella Superiore doc

"When they think about Soraighe, our customers usually have our Ripasso della Valpolicella in mind: warm, strong, complete... typical, but also daring. It simply catches you."
Bennati family

Grape varieties: Corvina, Rondinella, Molinara
Production region: Cazzano di Tramigna, in the province of Verona
Alcohol: 14.00 % vol.
Sugar: g/l 7
Total acidity: g/l 5.5
Fermentation: The wine undergoes malolactic fermentation

IN THE VINEYARD

Soil type: Hills composed by variously coloured calcareous deposits and surfaces rich in stones and limestone
Vine density: 4000 vines / hectare
Yield per hectare: Max 90/100 quintals/hectare
Vineyards position and sun exposure: Terraced vineyards

IN THE CELLAR

Vinification: a) Vinification of fresh grapes for the production of Valpolicella Classico Superiore: hand harvested, the grapes are de-stemmed and pressed. Then, berries and must are put into special wine tanks, where selected yeasts are inoculated to start and carry out the alcoholic fermentation.
This strictly takes place at controlled temperature (24-25°C) to extract only the best parts of the berries, namely the fruitier components of the skins and only the delicate
ones of the seeds.
b) Ripasso technique: this new Valpolicella Superiore then macerates with fermented vinasse of withered grapes that was previously used to make Recioto or Amarone.
This way, the wine becomes much richer in scnets and aromas so it cannot be called only "Valpolicella Superiore" anymore, but the "Ripasso" mention must be added.
Filtration: The wine is only partially filtered to allow for a more complete expression of all varietal aromas of the grapes.
Any natural sediments in the wine are a further proof of its genuineness

AT THE TABLE

Tasting notes: Deep red colour; elegant notes of ripened red fruit (especially cherries) on an undertone of vanilla, tobacco and cacao. On the palate it is very supple and long-lasting
Food pairings: Excellent with red meat and game, as well as with seasoned cheese

SERVICE TEMPERATURE: THE BOTTLE SHOULD BE OPENED SOME TIME BEFORE DRINKING AND SERVED AT 18°C

BOTTLE RECOMMENDED WIDE GLASS