



Casalforte

Valpolicella Ripasso



LUCA MARONI 2020 05

96

VINTAGE: 2017



BERLINER WEIN TROPHY 02
2020

GOLD

VINTAGE: 2017



LUCA MARONI 2019 09

93

VINTAGE: 2016



MUNDUS VINI 2019 08

GOLD

VINTAGE: 2016



MUNDUS VINI 2018 08

GOLD

VINTAGE: 2016



WINE SPECTATOR 2017

87 pts

VINTAGE: 2015



ASIA WINE TROPHY 2017

GOLD

VINTAGE: 2015



BERLINER WEIN TROPHY 2017

GOLD

VINTAGE: 2015

Wine Type	Red still wine
Appellation	Valpolicella Ripasso D.O.C.
Grapes	Corvina, Corvinone, Rondinella
Alcohol (%VOL)	14% vol
Residual sugar	7 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C

Method of Production After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood casks for 12 months.

Tasting Notes Casalforte Valpolicella Ripasso is a dry and full-bodied wine, with a complex perfume of cherries, red fruits and spices. It's the ideal match for roast and grilled red meats, stews and mature cheeses.