

# CANTINA DI NEGRAR “GRAN SIGNORIA” – VALPOLICELLA SUPERIORE RIPASSO



GRAPES: 70% Corvina 15% Corvinone 15% Rondinella

This Ripasso Valpolicella is made from grapes grown in the Valpolicella Classica. His style emphasizes the profile of the typical and traditional Valpolicella: a well-distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance

**VINEYARD** Located in the heart of the Valpolicella Classica in the hills from Negrar near Roselle at an altitude between 250 and 450 meters above sea level. Exposition to south-east. Soil type: varied with the prevalence of clay and traits of nummulitic limestone. Grass sward between vines. Training system: Pergoletta Veronese. Age of vines in production: 15-25 years. Buds per vine: 18. Planting density: 3.300/3.500 vines per hectare. Yield per hectare: 70 hl.

**PRODUCTION** Harvest: in the beginning of October exclusively by hand. Vinification: destemmed and gentle pneumatic pressed. Fermentation temperature between 25° and 28° C. Maceration for 10 days with scheduled punching 3 times a day. Conservation in stainless steel vats until February. Second fermentation on the lees from Amarone with contact for 15 days at a temperature of 15° C with daily punching down. Transfer in barrels in the end of May for 18 months. Malolactic fermentation completed. Refining in bottles for 6 months. Stabilization: natural.