

Catullo



Designation

Valpolicella Ripasso Classico Superiore

Grape varieties

70% Corvina Veronese, 20% Corvinone, 10% Rondinella

Production area

Valpolicella Classica, Tenuta Novare Estate in Arbizzano di Negrar

Soil

Marl-limestone, with clay deposits

Training system

Double Guyot

Average age of vines

20 years

Winemaking

This wine is made with second fermentation, called “ripasso”. In March, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone Classico skins.

Ageing

In 75-hectolitre French oak barrels for 12 months, plus a further year in 100-hectolitre concrete vats

Bottle maturation

At least 6 months


Alcohol content

14%

A medium-structured wine with delicate spicy notes of vanilla and chocolate, together with typical overtones of cherry, sour cherry and white pepper.

The palate stands out for its easy drinkability, typical of Valpolicella, as well as the silky tannic structure and intense aromatic length. The finish is fresh, soft and sapid. This wine features a classic, elegant, balanced and well-orchestrated style.

Formats

 0,75 l