



Name	Balt
Denomination	Valpolicella Ripasso DOC Superiore
<b>Origin</b>	Val di Mezzane (Verona)
Altitude	300 m a.s.l.
Soil	Calcareus, medium textured soil
Grapes	35% Corvina, 35% Corvina Grossa, 20% Rondinella, 10% Molinara
Training system	Double pergola trentina
Number of plants per hectare	5.000
Average yield	90 q.
Harvest	Second decade of October, by hand

<b>Vinification</b>	Grapes are softly pressed after destalking
Fermentation	With indigenous yeasts in stainless steel
Maceration	About 1 week; the wine remains in the fermentation barrels until the end of February to be then <i>ripassato</i> (passed over) on the Amarone skins for 7/10 days
Ageing	18 months in 25 hl oak barrels, completing the malolactic fermentation

#### Analytical data

Alcohol	13,5% by vol.
Dry extract	30 g/l
Acidity	6,10 g/l
Residual sugar	4 g/l

#### Organoleptic characteristics

Colour	Intense ruby red
Nose	Red fruit with strong cherry notes, spicy in the end
Palate	Elegant, smooth, with good balanced tannins
Service temperature	18/20°C

