

CASCINA SAN VINCENZO VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

2019

ORGANIC

SOIL

Calcareous, clayey

VINIFICATION

After pressing and destemming, fermentation and maceration follows for 15 days with remontages at a controlled temperature of 20-24°C. Placed in steel tanks until February, the wine is then left on the skins of the Amarone where it ferments again according to traditional "Ripasso method". This enhances the structure and lends notes of Morello cherry and red fruits. After decanting, the wine is transferred to barriques and tonneaux of various capacities where it remains for 9 months before assembling and bottled where it matures for another 2-3 months

TASTING NOTES

Ruby red colour with garnet highlights. On the nose it displays red fruits with light balsamic and herbaceous notes. On the palate it is well balanced with notes of red fruits and strawberries. The light toasting of the wood gives the wine softness, floral and vanilla notes.

FOOD PAIRING

Excellent with savoury first course dishes such as pappardelle with hare sauce or second course meat dishes such as braised beef and grilled meats.

Serve at 18°C.

CASCINA SAN VINCENZO

The Cascina San Vincenzo project represents a new step by Pasqua winery towards sustainable cultivation and production processes for the two principal wines of the Valpolicella tradition: Amarone and Valpolicella. The regal elegance of these wines is the most characteristic expression of the vineyard, its cultivation and the winemaking style. It is nature in continual evolution.



Awards

Annuario dei Migliori Vini Italiani 2023 Luca Maroni – **92 points**

James Suckling – **90 points**

Geographic area

Valpantena,
organic agriculture

Alcohol by volume

13.5%

Grapes/Blend

Corvina 60%
Corvinone 30%
Rondinella 10%

PH

3.27

Total acidity

5.52 g/l

Ageing

9 months in light-
toasted tonneau

Residual sugar

6,95 g/l