

CASCINA SAN VINCENZO

VALPOLICELLA RIPASSO SUPERIORE TREVENEZIE IGT

DA UVE LEGGERMENTE APPASSITE, ORGANIC

2019

CASCINA SAN VINCENZO

The Cascina San Vincenzo project represents a new stage in the winery's journey towards sustainable cultivation and production processes for two of Valpolicella's flagship wines: Amarone and Valpolicella Ripasso. The vineyard, which is managed organically, is located in the middle of Valpantena, at 400 metres above sea level, and has clayey-calcareous soil.

WINEMAKING

After destemming, whole-berry fermentation follows with maceration on the skins for 15 days, pumping over and temperature control at 20-24 °C. The product remains in steel tanks until February and is then transferred to Amarone pomace. Here, a second fermentation takes place, improving the structure and imparting notes of morello cherry and red fruit. After racking and cleaning, the product is transferred to barriques and tonneaux of various capacities. After about 9 months, it is blended and bottled to age 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.

GRAPES/BLEND

Corvina 60%
Corvinone 30%
Rondinella 10%

ALCOHOL BY VOLUME

13.5 %

RESIDUAL SUGAR

6.05 g/l

PH

3.22

TOTAL ACIDITY

5.75 g/l



Awards

The Global Master Organic 2023 The Drink Business – Gold
Annuario dei Migliori Vini Italiani 2023 Luca Maroni – 92 points
James Suckling – 90 points
Vinous – 90 points
Jancis Robinson – 17 points
Falstaff Valpolicella Trophy 2024 – 92 punti

