



PRODUCER PROFILE

Estate owned by: Marco Speri
Winemaker: Marco Speri
Total acreage under vine: 37
Estate founded: 2008
Winery production: 30,000 Bottles
Region: Veneto
Country: Italy

Secondo Marco Valpolicella Ripasso 2014

WINE DESCRIPTION

This Ripasso is fermented in stainless-steel tanks with indigenous yeasts at low temperatures in order to preserve freshness and fragrance. After aging in cement until March, the wine is re-fermented on skins of dried grapes that were previously used to make Amarone. The final result is a wine of structure and complexity.

TASTING NOTES

This Ripasso is a medium-bodied wine with plenty of ripe and dried, red-fruit flavors accented by spice and floral notes. The wine is rich and textural on the palate thanks to the Ripasso method, a short second maceration/fermentation of Valpolicella wine on the Amarone skins to add weight, intensity, and complexity of flavors. Stubbornness, patience and perseverance are all qualities needed to work the land, but above all a deep sense of humility. Something unique yet simple is then created as extraordinary as nature itself.

FOOD PAIRING

Thanks to its rich texture and ripe fruit flavors, this Ripasso can be paired with a wide range of foods. It is excellent with ripened cow's milk cheese at the end of a meal, or paired with a mushroom risotto and beef-filled ravioli. Grilled red meats, poultry, and game are equally delicious pairings.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valpolicella Ripasso DOC
Soil composition:	Calcareous and Volcanic
Training method:	Pergoletta
Elevation:	492 feet
Exposure:	Southern
Year vineyard planted:	1995
Harvest time:	Early October
First vintage of this wine:	2008
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	60% Corvina, 25% Corvinone, 10% Rondinella, 5% other local grapes
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 (for Valpolicella) + 15 (on the skins of Amarone) days
Fermentation temperature:	64 °F
Maceration technique:	Pumpovers
Length of maceration:	15 (for Valpolicella) + 15 (on the skins of Amarone) days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	7 HL and 50 HL
Age of aging container:	New and Used
Type of oak:	Slavonian
Length of aging before bottling:	18 Months
Length of bottle aging:	6 Months

ANALYTICAL DATA

Alcohol:	14.5%
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