

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE



BLEND
Corvina
Rondinella
Corvinone
Molinara
other varieties

HARVEST
manual,
in 8-9 kg crates

0,75 L

1,5 L

RELEASE
Spring
2022

FERMENTATION spontaneous



WINE

VINIFICATION

Spontaneous fermentation in steel tanks. Subsequent infusion on Amarone marc (ripasso technique). Aged for approximately a year and a half, mainly in 5 hl steel tanks and tonneaux, and subsequently, in bottles for a further 12 months.

ALCOHOL CONTENT 14,5%

AGEING POTENTIAL 5-8 years



SENSORY PROFILE

A synthesis of terroir and technique. Our Sottolago is a succulent, rich and elegant wine. The production technique places a greater focus on the search for those notes that will bring out the fullness of the well-known characteristics that come from grape drying, at the time of the "ripasso". Thus notes of ripe red fruit accompanies fresh notes of dark spice and undergrowth. A wine that is full-bodied and satisfying on the tongue, and which never tires, thanks to its dry, elegant finish.



PAIRING SUGGESTIONS

Full-flavoured or aromatic cheeses (cheeses with surface mould or blue cheeses); legume soups; fresh or filled pasta and pasta dishes with meat sauces; red meats and game; salami and charcuterie with intense flavours. Serving temperature 16°.



VINTAGE 2017

A year characterised by warm temperatures and lack of precipitations. Spring opened with some frosts in April, which however didn't spoil the summer production. The following months were extremely warm and dry. The rainfalls in September didn't prevent the harvest to start earlier than usual, with grapes showing high levels of both sugar and total acidity but a limited content of malic acid. The overall average yield was 70 q/ha.



TERROIR

The vineyards of Tenuta Villa Bellini cover four hectares of land, all surrounded by walls: a treasure trove, an extraordinary combination of soils and different growing methods. We have always grown our wines organically and made them exclusively with our own grapes, for a wine with an absolutely typical character.

The vineyards are about 150 metres above sea level, with eastern and south-eastern exposure, and are grown on the naturally hilly slopes of Castelrotto. Our land is rich in a variety of soils of different origin and composition. Limestone and the presence of deep-water sources have a marked influence on the structure and aromatic profile of our wines.

The vines are grown using a mixed system: Trentino Pergola, with a planting density of 3,300 plants/ha, and modified guyot with 10,000 vines/hectare. Lastly, the age of the vines ranges from 20 to over 100 years.