



VENTURINI

Semonte Alto

Valpolicella Ripasso
denominazione di origine controllata
classico superiore

Through continuous research and a passion "for the art of winemaking", the firm Agricola Venturini Massimino have developed in their vineyards, in the heart of the Valpolicella Classica region, a wine called "Semonte Alto". It is a vineyard which produces a full-bodied red wine, with a rich, concentrated flavour and an intense and distinctive bouquet. These are qualities which enable the use of the traditional technique "Ripasso" where the wine already obtained in the grape harvest is re-fermented by running it over the lees of the grapes used to make Amarone. This adds intensity, deep colour and body to the Valpolicella Classico Superiore DOC, and makes it more suitable for maturing in Slovenian oak barrels. It is a wine particularly well suited to accompany Mediterranean food, especially pasta and meat dishes. To appreciate it fully, it must be served at a temperature of 18°C and uncorked and allowed to breath for an hour or so.



GRAPE VARIETIES:

Corvina 70%
Rondinella 25%
Molinara 5%

NET CONT.

750ml - 1500ml

ALC. 14% vol.

PRODUCTION AREA AND

CHARACTERISTICS OF GRAPE VARIETIES:

Situated in the hilly area of Valpolicella Classica: Vigneto "Semonte Alto".
Height above sea level: around 250 metres.
Exposure: mainly South-West.
Type of soil: very light limestone rich in fossils.

PLANTING AND DENSITY IN THE FIELD:

Trentine trellis: about 2.000 vines per hectare.
Average of vines: 20 years old.
Number of buds per vine: 20-25.

YIELD PER HECTARE AT HARVEST OF GRAPES:

90 hundred kilograms.

PROCESSING OF THE GRAPE:

Traditional technique "Ripasso": the grape harvest is re-fermented.

TIME AND METHOD OF VINTAGE:

The first fortnight in October.
Manual picking.

VINIFICATION:

October.
"Ripasso": February-March.
Duration of the "Ripasso": around 10 days.
Daily remontage.
Transfer to casks immediately after being drawn from the vat.
Matured in the cask for around 12 months.
Maturing in bottles for 6 months.