



SOLANE

VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE 2016

A careful balance of the “ripasso” technique using Amarone pomace and ageing in cherry-wood barrels gives this mainly Corvina blend Valpolicella’s softest fruity notes. Solane: an expression of Valpolicella culture.

VARIETIES

80% Corvina, 20% Rondinella.

PRODUCTION DISTRICT

Several selected plots on the hills of the Valpolicella Classico subzone, particularly the Marano valley.

ALTITUDE AND ASPECT

The vineyards are situated between 150 and 300 metres above sea level. Most face south-west, with a few facing south-east.

TYPE OF SOIL

Clayey limestone, with gravel.

TRAINING SYSTEM

Mainly Guyot-trained, with a planting density of 5,000 vines per hectare, plus a few pergola-trained. Yields per hectare are strictly limited and frequently unaffected by the selection of the grapes destined for drying for Amarone.

HARVEST

Commencing in late September, the bunches are handpicked and placed in crates for immediate dispatch to the cellar.

WINEMAKING METHOD

The grapes from the different plots are fermented separately on the skins, with a maceration period of 15 days and pumping over at carefully controlled temperatures in the attempt to achieve distinctive wines, enhancing the unique characteristics of the fruit and its terroir. In November some of these wines are refermented on partially dried whole grapes, using a skilfully updated old technique that confers elegant, fruity aromas and velvety tannins. The rest wait until January for the production of Santi’s Amarones in order to undergo the “ripasso” process with the pomace, which gives them power and personality.

AGEING

After blending, the various structural and aromatic components of the wine are harmonized by ageing for several months in barriques and then in large barrels for a total of 18 months. The wine is then aged for a further period in bottle before release onto the market.

SENSORY PROFILE

Valpolicella Classico Superiore Ripasso Solane is a very terroir-true, forthright wine with great character. It has an attractive deep, bright ruby hue and a clean, complex, typical nose with concentrated notes of fresh berry fruit and morello cherry jam, swathed in vanilla. On the palate it is warm, direct, and balanced, with an elegant spicy finish offering notes of toast. It has a strong personality, thanks to its exceptionally elegant, sophisticated nose and its long, lingering, full-flavoured palate. An excellent early drinker, it only improves with time.

ABV

13,50 %

RECOMMENDED CELLARING

6-7 years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Traditional Veneto dishes: truffle risotto, pork fillet with green peppercorns.

In general: red meats, bollito misto, cheeses.

