Montresor Capitel della Crosara, Valpolicella Ripasso Superiore DOP 2022

IMO0852022

Giacomo Montresor

— Veneto, Italy

The Capitel della Crosara vineyard lies in the heart of the Valpolicella region and gives its name to Montresor's top Amarone and Ripasso. This is an excellent example with bright, fresh cherry fruit.

Production

The grapes are cultivated on traditional trellised vines planted in marl soil at Montresor's 'Capitel della Crosara' vineyard on the hills of Negrar within the Classico zone. Grapes are picked by hand in October. Made by the Ripasso (literally 'repassed') method, which involves adding the unpressed skins from the dried grapes which were used to make an Amarone to a young Valpolicella wine. This helps to add extra flavour and alcohol to the wine (causing it to start re-fermenting) and gradually the luscious flavours of Amarone are imparted to the wine. After this the wine is aged for 12 months in French and American oak casks along with some small barriques.

Tasting note

A warm, inviting, richly fruity nose, with aromas of fresh morello cherry, ripe plum and hints of dried fruits. The palate is similarly full-flavoured with concentrated, crunchy black cherry, brown spice and vanilla notes and a hint of liquorice. The long finish has the classic bitter cherry fruit finish typical of ripasso.

Food Match

Try with lamb shank, calf's liver or a mushroom pasta dish. Hard cheeses would also suit.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valpolicella Ripasso DOP

Winemaker:
Michele Spina

Grape Varieties:
Molinara 10% Rondinella 20% Corvina 70%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8003503000616