

CORTE ARMANO



Ripasso

Valpolicella Classico Superiore D.O.C.,
Veneto, Italy

GRAPE VARIETIES

70% Corvina, 30% Rondinella

VINIFICATION

Carefully selected grapes are hand-picked. Vinification continues with a ten day maceration period with the skins intact. The wine is then racked and left to age in stainless steel and cement vats. In February following the vintage, the fresh pomace left over from the Recioto and Amarone fermentations, is added to the wine prompting an additional fermentation. This increases the alcohol content and adds body and flavor to the wine. The new “Ripasso” (re-passed) wine is then racked and aged for one year in large oak barrels. After bottling the wine is aged for an additional six months prior to release.

WINERY

Corte Armano is produced by the Campagnola family in Valgatara, a small village in the low hills near Marano in the heart of the Valpolicella Classico region. The winery was founded by Carlo Campagnola, but this winery’s history is all about the courage and hard work of his wife, Catarina Zardini. After Carlo’s untimely death, Catarina courageously continued the business and won the medal for the best Vino Recioto at the 1907 wine exhibition in Verona, thus laying the foundation for five generations of success.

TASTING NOTE

Intense red garnet color. Rich fruit-laden aromas. Full warm flavors expand in the mouth, marked by a luscious, silky texture.

FOOD PAIRING

Ideal with red meat and aged cheeses. Decanting is recommended.

