

Cà della Scala[®]

AZIENDA VINICOLA dal 1957

Mezzopiano
**VALPOLICELLA
RIPASSO**

*L'anima del vino cantava nelle bottiglie: "Uomo, caro diseredato,
io ti lancio, dalla mia prigione di vetro e dalle mie vermiglie
chiusure, un canto pieno di luce fraterna!"*

Charles Baudelaire (1821 -1867)



Appellation: Valpolicella ripasso D.O.C., tipologia Superiore

Grape variety: 40% Corvina, 30% Rondinella, 30% Corvinone

Production zone: Valpolicella in Negrar, Fumane, San Pietro in Cariano and Marano districts. Mixed texture and chalky soil

Harvest: third week of September, hand-picked grapes

Yield: 70 liters for each 100 kilograms of grapes

Vinification: crushing and destemming come first fermentation at controlled temperature of 22/28° C with 10 days maceration on lees. The second fermentation is on Amarone's marcs, then complete malolactic one occurs

Ageing: 9 months in Slavonia oak casks, 3 months in new tonneaux

Refining: 3 months in bottle

Tasting notes: intense ruby red, the nose is pleasantly fruity and a bit spicy; the taste is brawny and soft, with a lush and long end

Food pairing: gam birds, roasted or grilled meat, and semi aged cheese. Venetian tradition: "tastasal"

Music: Miles Davis, album "Kind of Blue"

Serving temperature: ideal 20° C in balloon stem glasses. Please, lead at temperature slowly

Ageing potential: 4/5 years. Please, open the bottle 1 hour before serving it and, if necessary, decant the wine before tasting it

Alcoholic content 13,5% vol.

Wine list reference: Cà della Scala of Italo Cescon, Valpolicella Ripasso Superiore D.O.C., "Mezzopiano"