

Monte Faustino Valpolicella Ripasso Classico Superiore 2019



Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy's best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

Producer

Monte Faustino is owned by the Fornaser family who can trace their winemaking roots back to the early 1900's. The family boast a modern winery in which they combine their years of traditional winemaking with modern equipment to create wines of the highest quality. The winery is situated in Bure Alto at the foot of the Monte Faustino which gives its name to their oldest vineyard. The Fornaser family own 7.5 hectares which is divided into three vineyards; Monte Faustino which sits at an altitude of 250m, Traversagna which is next door to Monte Faustino and Costalunga which is in the municipal district of Sant'Ambrogio at an altitude of 350m with clay and gravel soils.

Tasting Notes

Produced from the three Valpolicella grape varieties of Corvina Veronese, Rondinella and Molinara. Ripasso is made by the addition of pomace of leftover grape skins and seeds from the fermentation of Amarone to a batch of Valpolicella wines for a period of extended maceration. The wine spends 10 days on the Amarone skins before 18 months in oak barrels. This adds body and complexity to the wine - a 'baby Amarone'. A sweet cherry nose leads to a soft and supple palate with notes of woodland, sweet black fruits and a touch of leather maturity on the finish.

Food

Serve with winter stews and rich cheeses

Technical Information

Country	Italy
Region	Veneto
Grape(s)	Corvina (80%) Molinara (10%) Rondinella (10%)
Type	Red
Style	Robust
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Not applicable	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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