

# Valpolicella Ripasso Gorgo 2021



## 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

Gorgo was established in 1973 in the village of Custoza. Originally only 22 hectares, the estate now stretches over 60 hectares in the 'Bianco di Custoza' and 'Bardolino' production areas. The estate is owned and managed by Roberta Bricolo with a skilled viticultural team who have been in place for nearly 30 years. All the wines are hand crafted and of very high quality. The light, white soils of the region are full of pebbles and silt rich in calcium which gives the wines a distinctive mineral character.

## Tasting Notes

Ripasso is made by taking Valpolicella wine and leaving it to ferment for a second time on the grape skins used for Amarone. The second fermentation is triggered by the sugar content of the skins which had been dried in the sun, concentrating the natural sugars. This process creates a well structured wine with notes of black cherries, chocolate, vanilla, pepper and raisined fruits. Velvety smooth with a long finish.

## Food

Red meats, stewed and braised, game, matured cheeses. Also perfect for accompanying autumnal risottos and roasts with polenta.

### Technical Information

<b>Country</b>	Italy
<b>Region</b>	Veneto
<b>Grape(s)</b>	Corvina (70%) Rondinella (30%)
<b>Type</b>	Red
<b>Style</b>	Not Set
<b>Oaked Style</b>	Oaked
<b>Body Style</b>	Full bodied
<b>Sustainable</b>	Yes-sustainable practices

<b>Dry/Sweet Style</b>	Dry	
<b>Alcohol Content</b>	13.5%	
<b>Closure Style</b>	Diam	
<b>Organic/Biodynamic</b>	No	
<b>Allergens</b>	<b>Milk:</b>	No
	<b>Egg:</b>	No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b>	Yes
	<b>Vegan:</b>	Yes



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