



CORTE SANT ALDA VALPOLICELLA RIPASSO DOC SUPERIORE CAMPI MAGRI

Region	Soil	Elevation	Alcohol
Val di Mezzane	Medium textured, calcareus	350/200 Meters	13.5%

Vineyard Campi Magri, Prà alto, Retratto and Monte Tombole

Grape Varieties Corvina 40%, Corvina grossa 40%, and Rondinella 20%

Vinification With indigenous yeasts, “ripasso” method on the skins of Amarone grapes for about 6 days. Cherry wood barrels of 15hl for about 2 years.

Age of Vines Cherry wood barrels of 15hl for about 2 years

Tasting Notes Load red. Feelings of cherry and ripe plum. Harmonious, warm, with spicy aftertaste, complex, elegant and persistent.

Reviews 2016 Vintage

Wine & Spirits: 91 points