



“

The Dal Cero family has been making wine for over three generations, meticulously and personally carrying out every step of the production process, from vineyard to bottle.

”

DAL CERO VALPOLICELLA RIPASSO SUPERIORE DOC

Love for their own place of origin served as the driving force for the acquisition of this Tenuta by the third generation of the Dal Cero family. It is a corner of this earth with utterly distinctive characteristics, both geographic and geologic, a naturally-formed terrace with a view down over the city of Verona.



With the launching of this project, the Dal Cero family strengthened the continuity of those values first established in 1934 by their grandfather Augusto when he founded the family business: respect for the values of the earth, for sustainability of the terroir, and direct, personal evaluation of the land and its qualities. For this reason, Davide, Nico, and Francesca Dal Cero placed their individual signatures on the labels of their wines, in this way testifying to the importance of the challenge they have taken up: to be a leading producer in a production area as prestigious as Valpolicella, distinctive and influential for the qualities of approachability and richness of their wines.

Viticulture

This natural terrace, located in the eastern area of Valpolicella, overlooks the city of Verona. Its geologic qualities present an unusual combination of three different soil types: white limestone-derived soils, black volcanic soils, and a mixture than blends the two colours together.

The earth here is a rather complex amalgam of volcanic, calcareous, and composite soils, which in the higher areas are present in different concentrations and with abundant mineral content.



Vinification

Depending on growing season conditions, between the last third of September and the first third of October. The grapes are picked exclusively by hand. After the clusters are hand-picked, they are de-stemmed and pressed, and the berries macerate for 10-12 days in steel. After the fermentation, the wine is pressed off the skins and remains in steel until January, the month when the dried grapes are pressed for production of Amarone. At this point, the Valpolicella is “re-passed” over the Amarone pomace, remaining there 7-8 days at a temperature of 25-28°C. After the fermentation, the wine is pressed off the skins and remains in cement vats for at least 6 months. Approx. 12 months in 20hl oak casks.



The Family

Currently directed by the third generation of the Dal Ceros— Davide, Francesca, and Nico— is the most concrete symbol of the continuity of the family’s commitment to respect for the values of the earth, sustainability, and direct ties to the land and its qualities.

Davide manages vineyards & winemaking, Francesca is the export manager, Nico manages the Italian market.





DAL CERO VALPOLICELLA RIPASSO SUPERIORE DOC



SKU:	787721
Region:	Valpolicella, Veneto, Italy
Classification:	Valpolicella Ripasso Superiore DOC
Vintage:	2016
Grapes:	Corvina, Rondinella, and Molinara
Vineyard:	In the San Briccio and Lavagno areas of Verona
Soil Composition:	Complex amalgam of volcanic, calcareous, and composite soils
Vineyard Training:	Verona pergola, with newer plantings trained to Guyot
Density/Yield:	70 hl/ha
Fermentation:	The berries macerate for 10-12 days in steel, re-passed over Amarone pomace
Aging:	Approx. 12 months in 20hl oak casks
Alcohol:	14.5 %
Residual Sugar:	6 g/l
PH:	3.42 g/l
TA:	7 g/l
Total SO2:	80 mg/l

Tasting Note

A ripe, rich ruby red. On the nose, sweet, succulent fruit combines with smooth spice, followed by delicate notes of pungent spices, creating a full-volumed, enchanting aromatic complex. A tangy acidity beautifully supports the full body, so that the wine is smooth yet surprisingly vibrant as well.

Pairing Suggestion

Stews and braises with polenta, game, beef strips with porcinis, roast lamb, and medium-aged cheeses. Sommelier Anna Cardin recommends duck breast with pomegranate and sweetbriar preserve. This wine over delivers

Sales Facts:

- ☞ Rich, well balanced with a great tannin structure. Smooth and vibrant at the same time.
- ☞ The southern exposure ensures a pronounced luminosity and solar radiation throughout the year. Wide day-night temperature differentials and constant breezes positively impact terroir characteristics in the wines.
- ☞ The constant breezes ensure a significant level of dryness in the soils, and the overall climate is mild, due nearby Lake Garda