



La Dama is a new project, brought to life by the vision, dreams, and energy of Gabriele and his wife Miriam. Upon Graduating the University of Padua, Gabriele and Miriam purchased 16 hectares of vineyards in two distinct and historic areas of Valpolicella. Gabriele’s father-in-law Giampietro believed in the vision and financed the building of the winery, planting of the vineyards and the whole operation. With his help the operation was created in 2006. They follow the organic principles and in 2015 have obtained the certification.

Cultivating native grape varieties is of fundamental importance Miriam and Gabriele. They fell in love with Valpolicella and want to remain faithful to its typical products. They look for the maximum expression of historical grapes in all their wines, in a combination that maximizes typicality and tradition.

VINICULTURE

Gabriele and Miriam are the first winemakers of their family. They cultivate 10 ha of vineyards in both negara and Sant’Ambrogio, two areas of Valpolicella Classico. The art of blending is at the heart of this region and all wines must be made with 45-95% of Corvina (considered the superior grape), up to a maximum of 50% Corvinone and 5-30% Rondinella. The traditional Molinara was excluded from the blend in 2003. Additionally, up to 25% of the blend can also be comprised of allowable grapes from the region with one single grape not exceeding 10%. it is this combination of grape varieties that creates each winery’s signature style anf flavour.

VINIFICATION

The blend is 60% Corvina, 20% Corvinone, and 20% Rondinella. The first fermentation takes place in concrete tanks for about 20 days at stable temperatures. This wine is then “passed over” the skin of Recioto must (Ripasso mothod) and sits for 12 days. The wine is then aged in oak barrels for two years with a further 6 months in bottle.

2019 La Dama Valpolicella Ripasso Superiore Ripensia



SKU : 114765

Region Valpolicella Classico - Negrar

Classification

Vintage 2019

Grapes Corvina, Corvinone, Rondinella, Molinara

Soil Composition Clay and Calcareous

Vineyard Training Pergola

Density/Yield 90 ql/ha

Fermentation 20 days in concrete tanks; 12 days on Recioto skins

Aging Oak barrels for 2 years; 6 mos in bottle

Alcohol 14.0%

Residual Sugar 2.1 g/l

PH 3.54 g/l

TA 5.58 g/l

Free SO2 22 mg/l

Total SO2 68 mg/l

TASTING NOTES

One of the Three “La Dama” wines, label features one of the ladies of La Dama, Specifically, Gabriele’s mother Chiara. The nose exhibits notes of dark cherry, violets and hints of pepper. The palate is soft and round with balanced acidity and tannins. The finish is fresh and smooth.

FOODS + MOODS

Lasagne and various meat dishes.