

enotri

ROOTS MATTER

Comments of a Bon Vivant:

Fall vibes, time to reflect. Elegant and full-bodied. The wine pairs well with roasted meats and flavourful red-sauce pasta dishes

La Dama Valpolicella Classico Superiore Ripasso



La Dama is a new project, brought to life by the vision, dreams, and energy of Gabriele and his wife Miriam. Upon graduating from 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 to 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. During the Amarone Prima event in early February 2025, which celebrated the 100th anniversary of this event, Gabriele's Amarone came out #1 in a blind tasting of 78 wines. What a great achievement for this young winery.



Vibe: *Fall*
Emotions/Occasions:
Nostalgia
Reflection

La Dama Valpolicella Classico Superiore Ripasso



SKU: 114773

Region	Valpolicella Classico - Negrar
Classification	Valpolicella Classico Superiore
Vintage	2019
Grapes	Corvina, Corvinone, Rondinella, Molinara
Soil Composition	Clay and Calcareous
Vineyard Training	Pergola
Density/Yield	90 ql/ha
Fermentation	Concrete tanks for 20 days. 12 days on Recioto skins
Alcohol	14%
Residual Sugar	2.1 g/l
PH	3.54 g/l
TA	5.58 g/l
Free SO ²	22 mg/l
Total SO ²	68 mg/l

VITICULTURE

Gabriele and Miriam are the first winemakers of their family. They cultivate 10 ha of vineyards in both Negrar 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 and flavour.

SALES FACTS:

- A traditional Valpolicella Ripasso from the classico area
- In Valpolicella, Superiore indicates a wine with at least 12% alcohol and aged for a minimum of one year
- A blend of Corvina, Rondinella, Corvinone, and Molinara