

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 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.



Vibe: *Fall*
Emotions/Occasions:
Nostalgia
Reflection

La Dama Valpolicella Classico Superiore Ripasso



SKU: 114763

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|-----------------------|---|
| 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 q/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 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 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