

2013 CORTE FIGARETTO RIPASSO

VALPANTENA DOC, VENETO, ITALY



THE WINE:

All estate grown fruit from the Valpantena district of Veneto. Harvested by hand in wooden baskets and crates during the 3rd week of October. RIPASSO refers to the process in which the Valpolicella wine undergoes a second fermentation with the skins and sediment of the famous Amarone grapes. The result is a “baby Amarone” – a rich and robust wine with more alcohol, complexity and flavors than your average Valpolicella, but without the complete intensity of an Amarone.

THE ESTATE:

Corte Figaretto is a small, family run farm in the heart of Valpantena DOC, 10 km north of Verona. It is a sustainably grown operation, free from pesticides and other chemicals. Mauro Bustaggi is the winemaker, his wife Patrizia is the cellar master, and Mauro’s brother is the vineyard manager.

TASTING NOTES:

Color: deep ruby with a maroon-ish hue

Aromas: ripe blueberries, fresh cherry and toasty-leathery spices

Flavor & Texture: sweet black and red fruits, exotic spices, tobacco, and herbal notes; rich and full bodied yet silky smooth; finishes with lingering dried cherry skin and spice.

Food Pairing: meaty pasta dishes or rich lasagna

-DRINK NOW THROUGH 2023-