

# 2014 CORTE FIGARETTO RIPASSO

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## 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 red with a maroon hue

**Aromas:** ripe blueberry and cherries with a roasted nut and leather spice

**Flavor & Texture:** red cherry and hints of fig with subtle vanilla

**Food Pairing:** rich, meaty pasta dishes like a lasagna

-DRINK NOW THROUGH 2024-