

# 2016 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 secondary 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 and winery in the heart of Valpantena DOC, 10 km north of Verona. It is a sustainably grown vineyard, 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. They produce Amarone, Ripasso, Classic Valpolicella, Cabernet and Merlot.

### TASTING NOTES:

**Color:** maroon with dark ruby hues

**Aromas:** ripe blueberry and cherry with leather and almond notes

**Flavor & Texture:** ripe red and black fruits with hints of vanilla and fig

**Food Pairing:** rich pasta dishes such as lasagna

-DRINK NOW THROUGH 2025-