

Le Marognole



Valpolicella RIPASSO Classico Superiore DOC "i Corsi"

Classification: Valpolicella RIPASSO Classico Superiore DOC

Varietals: Corvina and Corvinone 60%, Rondinella 30%, Croatina 7%, Molinara 3%.

Origin: estate grown vineyards in the classic Valpolicella zone (Marano di Valpolicella valley, at Le Marognole locality). The area has a very suitable exposure and is characterized by the typical stone walls called *marogne* in the local dialect. The soil is of chalky (calcareous) and limestone (tufaceous) origin.

Winemaking: a part of the Valpolicella Classico produced in the new season is submitted to a second fermentation on the Recioto/Amarone grape skins with the ancient "**ripasso**" method. In this way we create a wine with increased content of alcohol, deeper color, more body, and tannins are more smooth and elegant. The wine is enriched with new aromas and perfumes.

Aging: 18 months in barriques and tonneaux made of French oak and used for the 3rd / 4th time. Refining in bottles for minimum period of 3 months before selling.

Cellaring: 10 - 15 years.

Tasting notes: a wine with red-ruby color; exceptional balance of pure and balsamic perfumes and a mix of matured fruit and spices, with hints of cherry. Tannins are very well balanced, and there is a slight bitterness and a lively acidity which supports the entire structure of this wine.

Pairing: the wine is good to serve with game, red meats in general and ripe cheeses.

Serving temperature: 18° C.



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