

MASSIMAGO

Marchesa Mariabella Ripasso Sup. DOC 2022

"Fresh and elegant, this is our interpretation of Ripasso DOC in Massimago. A complex and defined wine, with a great balance between structure and drinkability. Cherry notes, wild strawberries, and candy orange zest are a gift of fruity immediacy, which remind us of the first home made cherry jam of the year. This Ripasso is not meant to take you for its resemblance with Amarone, but for its bright, young and dynamic character".



Wine: dry red wine

Certification: organic

Grapes: Corvina, Corvinone, Rondinella

Soil type: limestone

Altitude: 100 to 400 mt.

Density: 7000 plants/hectare

Training System: Guyot

Vinification: The grapes are hand-selected and harvested in the whole Massimago estate, de-stemmed and gently crushed before a few weeks maceration in steel tanks. The fermentation and malolactic are also carried out in steel tanks. After several months, Amarone dried grapes are added to the wine, to begin a second fermentation ("*ripassaggio*") takes place, to enhance structure, complexity and alcohol content in the wine. After raking, the wine is aged during 12 months in Tonneau and Oak casks, before another 12 months in the bottle for a final refinement.

Alcohol: 14,00 % vol.

Sugar: 4,80 G/L

Characteristics: bright red ruby color with intense notes of fresh cherry, red cherry and red berries. Hints of balsamic, aromatic herbs (thyme, mint). Smooth palate flavours of red cherries, plum and cloves. Balanced savoury and sweet notes. Soft tannins.

Pairing: white meat, poultry, roasted chicken, veal stew, aged cheeses. International cuisine suggestion: American BBQ. Spicy asian cuisine. Cured hams, roasted ham, and sausages (Frankfurter, bratwurst). Iranian stews.

Label: Fanco Chiani's "Italian Facebook". From an idea of Camilla Rossi Chauvenet and Franco Chiani.

Bottles produced: 25.000