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Antolini, Valpolicella Classico Superiore Ripasso (2013)

Producer	Antolini
Vendor	Domenico Valentino
Category	Wine - Still - Red
Grape varieties	Corvina, Rondinella, Molinara
Region	Veneto, Italy
Appellation	Valpolicella Superiore
Feature	Sustainable
Vintage	2013
Alcohol by volume	14.5%



Sizes

750 mL × 12 — DVM6512-13

Product information

Grapes are hand-harvested from several vineyards in the heart of the Valpolicella Classico zone. Fermentation takes place over seven days in temperature-controlled stainless steel. Native, ambient yeasts are used. Wine is passed over the Amarone lees in late winter to restart fermentation and boost body, complexity and character.

Producer information

Brothers Stefano and Pier Paolo Antolini farm eight hectares near Negrar, in the heart of the Valpolicella Classico zone. They have made wine since 1992, steadily developing their land and wines in a ways that respect tradition and are sensitive to environmental sustainability. Most of their vines are planted in clayey soils on terraces typical of the area. The brothers produce excellent wines that deliver pleasure at the table and reflect the rich history of Valpolicella.
