

# VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO SUPERIORE 2022



**BLEND**  
Corvina  
Rondinella  
Corvinone  
Molinara

**HARVEST**  
manual,  
in 8-9 kg crates

0,75 L

1,5 L

**RELEASE**  
May 2025

**FERMENTATION** on indigenous yeasts



**ORGANIC WINE**



## ANALITICAL DATA

**ALCOL** 14 %

**RESIDUAL SUGARS** 1,1 g/l

**TOTAL ACIDITY** 5,34 g/l  
**pH** 3,57



## WINE

### WINEMAKING

Once Amarone fermentation is over and the tank is racked, the previously made Valpolicella Superiore is added on to the Amarone marcs (ripasso). The wine then matures in the historical cellar of Villa Bellini roughly for two years.

**AGEING POTENTIAL** 8-12 years



### SENSORY PROFILE

A synthesis of terroir and technique. Our Sottolago is a succulent, rich and elegant wine. The production technique places a greater focus on the search for those notes that will bring out the fullness of the well-known characteristics that come from grape drying, at the time of the "ripasso". Thus notes of ripe red fruit accompanies fresh notes of dark spice and undergrowth. A wine that is full-bodied and satisfying on the tongue, and which never tires, thanks to its dry, elegant finish.



### PAIRING RECOMMENDATION

Full-flavoured or aromatic cheeses (cheeses with surface mould or blue cheeses); legume soups; fresh or filled pasta and pasta dishes with meat sauces; red meats and game; salami and charcuterie with intense flavours. Serving temperature 16°.



## VINTAGE 2022

The year was characterised by an unstable weather trend, with warmer-than-average winter months followed by cooler spring, and rising temperatures during the summer. Rainfalls were scarce throughout the year, but overall well distributed, and allowed an optimal vineyard management and practices.

The grapes were handpicked during the second half of September, with good levels of both sugars and total acidity. The yield was low (40 q/Ha) and was determined by agronomic choices aimed at nourishing the vines after the terrible hailstorms of 2020. The loose bunches, particularly suitable for withering, were a characterising element of the harvest.



## TERROIR

The vineyards of Tenuta Villa Bellini cover four hectares of land, all surrounded by walls: a treasure trove, an extraordinary combination of soils and different growing methods. We have always grown our wines organically and made them exclusively with our own grapes, for a wine with an absolutely typical character.

The vineyards are about 150 metres above sea level, with eastern and south-eastern exposure, and are grown on the naturally hilly slopes of Castelrotto. Our land is rich in a variety of soils of different origin and composition. Limestone and the presence of deep-water sources have a marked influence on the structure and aromatic profile of our wines. Biodiversity within the estate is also expressed through the different types of vine training: from the alberello to the pergola to the historic, centuries-old tirele, true natural monuments.