



Valpolicella Classico Ripasso

EL CAMPANAR

VIGNA
800
DI GIANFRANCO ELAMPINI

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Soil: Calcareous soil.

Age and position of the vineyards:

From family-owned hilly "Campanar" vineyards with an average age of 20 years.

Vineyards: Authentic vineyards of Valpolicella, Corvina, Corvinone, Rondinella, planted with a density of 3300 vines/hectar in pergola trained system, that typically covers our territory.

Production per ha: 90q/ha

Vinification: Traditional "ripasso" method. After the soft-pressing of the grapes and the fermentation in steel tanks, the wine referments (the ripasso) on the fresh pomace left over from the just-completed Amarone fermentation in order to gain even more color and complexity.

Refinement: 12 months in 50hl oak barrels to gain more body and complexity in flavors.

Color: Deep ruby color.

Bouquet: Aromas of peach, ripe fruits and spices like cinnamon.

Flavor: It combines the features of the drying typical of Amarone and the easy pleasant drinking of Valpolicella. Fine, elegant, round and persistent.