

# Catullo

**Designation**

Valpolicella Ripasso Classico Superiore

**Grape varieties**

70% Corvina Veronese, 20% Corvinone, 10% Rondinella

**Production area**

Valpolicella Classica, Tenuta Novare Estate in Arbizzano di Negrar

**Soil**

Marl-limestone, with clay deposits

**Training system**

Double Guyot

**Average age of vines**

20 years

**Winemaking**

This wine is made with second fermentation, called “ripasso”. In March, the fresh, young vintage Valpolicella wine referments on the still slightly-sweet Amarone Classico skins.

**Ageing**

In 75-hectolitre French oak barrels for 12 months, plus a further year in 100-hectolitre concrete vats

**Bottle maturation**

At least 6 months


**Alcohol content**

14%

A medium-structured wine with delicate spicy notes of vanilla and chocolate, together with typical overtones of cherry, sour cherry and white pepper.

The palate stands out for its easy drinkability, typical of Valpolicella, as well as the silky tannic structure and intense aromatic length. The finish is fresh, soft and sapid. This wine features a classic, elegant, balanced and well-orchestrated style.

**Formats**

 0,75 l