



SANCASSIANO

Valpolicella Ripasso — Red blend



COUNTRY: Italy
REGION: Veneto
SOIL: "Biancone" white
marble

- Alcohol content: 14.5%
- Brix at harvest: 26.1°

Situated in the heart of the Mezzane Valley, San Cassiano seeks harmony with nature and a balance between tradition and modernity.

Background:

Founded as a few plots of land in 1964 by Albino Sella, the Estate expanded significantly between 1980-2000. Today, San Cassiano is home to three thousand olive trees and four hectares of vineyards. Albino Stella has been joined by his grandson, Mirko. Together, they vinify wines without any intervention, producing wines that are always unique and different according to terroir and vintage.

San Cassiano employs the traditional Valpolicella practice of drying grapes and their wines are aged in French durmast oak casks without any additions. All wines are refined before bottling and harvests are done completely by hand.



Tasting notes:

Nose of candied orange zest and baking spice. Medium bodied palate with flavors of cherry, mocha, dried raspberry, and chamomile.

Grape variety

Corvina, Corvinone, Rondinella.

Vinification

1,500 cases produced.

Vineyards are located at an average of 400 meters above sea level in plots located in Monte Paradiso, Mezzane, Verona.

Vinified using temperature-controlled double fermentation on the skins of Amarone over several days. The juice is then aged in stainless steel and barrique vats before bottling.



STAINLESS STEEL



RED BLEND