

SPECIFICATIONS

TOCIA'

APPELLATION: VALPOLICELLA RIPASSO CLASSICO SUPERIORE D.O.C.

VARIETIES: CORVINA VERONESE, CORVINONE AND RONDINELLA

VINTAGE: 2015

PRODUCTION AREA: FOOT-HILLS IN THE CLASSICAL VALPOLICELLA AREA

SURFACE: 25 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180-500 MSL, WITH GOOD EXPOSURE, NORTH-TO-SOUTH MILD ENVIRONMENT WITH PECULIAR MICRO-CLIMATIC CHARACTERISTICS.

COMPOSITION OF SOIL: RED AND BROWN SOILS, LIGHT AND RICH OF TEXTURE IN THE HIGHER ELEVATIONS, PARTIALLY CLAYISH IN THE LOWER ELEVATIONS.

TRAINING FORM: COUNTERSPALIER

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 8-9 TON/HA

HARVEST PERIOD: OCTOBER

WINEMAKING TECHNIQUES: THERMAL PREFERMENTATION STEEPING, BALLAST MOVEMENT UNDER THERMAL CONTROL. SECOND FERMENTATION ON THE AMARONE PEELS USING THE «RIPASSO» TECHNIQUE.

AGEING: BIG OAK CASKS FOR 15 MONTHS, THEN AGED IN BOTTLE.

HISTORICAL NOTES: THE NAME VALPOLICELLA IS BELIEVED TO BE AN APPELLATION FOR THE BIG TURN OF THE ADIGE RIVER BETWEEN CHIUSA AND PARONA. VINES ARE PRESENT IN THE VALPOLICELLA REGION SINCE MORE THAN 40 MILLIONS YEARS, AS SHOWED BY FOSSILS FOUND IN THIS TERRITORY. THE FIRST WRITTEN CONFIRMATIONS REGARDING CULTIVATION OF AMARONE ANCESTORS DATE BACK TO THE ROMAN AGE, WITH WITNESSES AS PLINIO AND MARZIALE. THIS CULTURE CONTINUED THEN THROUGH THE MIDDLE-AGE TILL THE PRESENT TIME, OVERCOMING IN FULL SHAPE THE PHYLLOSSERA CRISIS ANT THE END OF 19TH CENTURY. DURING THE 20TH CENTURY THE QUALITY PROCEDURES HAVE BEEN CAREFULLY FIXED AND THESE WINES BELONG NOW TO THE BEST EXPRESSIONS OF THE ITALIAN OENOLOGICAL PRODUCTION.

ORGANOLEPTIC DESCRIPTION: RUBIN RED WITH GARNET SHADES. INTENSE NOSE, VERY FRANK, WITH SCENTS OF MORELLOS, RASPBERRIES, TOBACCO AND LEATHER. THE DRIED GRAPE SCENTS TYPICAL OF AMARONE, COMING FROM THE PEEL USED FOR THE «RIPASSO» GENERATE A FRUITY PERSISTENCE WITH BALANCE FRESH AND EASIER TONES.

