



## Campolieti

### *Valpolicella Ripasso Classico Superiore DOC*



RS:	6.3
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Located within Valgatarà, in the heart of Valpolicella Classico, the Luigi Righetti estate is a family-run winery with deep roots & charm. Since 1909, when Angelo Righetti first earned a reputation as an outstanding winemaker, the family has focused on producing quality wines while offering great value. Righetti's wines exhibit an exceptional balance between fruit, wood aging, acidity and alcohol. Gian Maria Righetti is the fifth generation within the Righetti family to carry on the family, wine-making tradition. Gian Maria's father, Luigi, took over winemaking in the 40's and was the first in the family to consider production beyond supply of local demand. Today, he is still active in the estate's day to day operation. Gian Maria, who took over winemaking responsibilities in 1985, has broadened the line to include single vineyard offerings and wines with international appeal.

Campolieti means “happy fields” and refers to the vineyards from which the grapes are harvested. The wine is made of the traditional Corvina, plus other varietals that has had a second fermentation on the pressings of the Amarone grapes (a process called “ripasso”).

#### **GRAPE**

70% Corvina – 20% Rondinella – 10% Other indigenous varietals

#### **VINIFICATION**

The grapes are carefully picked during the harvest in September and undergo a temperature-controlled fermentation for 8/10 days. In January/February the wine undergoes the “Ripasso” Method, on the skins used to make the Amarone.

#### **COLOR**

Deep ruby red

#### **BOUQUET**

Black-cherry nose with a raisin-like compound of scents.

#### **FLAVOR**

Deep, rich flavor with a round mouthfeel, punctuated by a slightly bitter hint, and a smooth, soft finish.

#### **PAIRINGS**

Complements steak or pork roasts, hearty pastas, risotto and seasonal hard cheeses.

#### **ALCOHOL CONTENT**

13.5%

#### **SERVING TEMPERATURE**

61-64°F



# VALPOLICELLA WINE REGION

MAP WITH GEOGRAPHICAL SPECIFICATIONS



- VALPOLICELLA DOC
- VALPOLICELLA DOC CLASSICO
- VALPOLICELLA DOC VALPANTENA