



WINERY	Castellani Michele
WINE	Valpolicella Ripasso Classico Superiore DOC 'San Michele'
REGION	Veneto
VARIETAL	70% Corvina Veronese and Corvinone, 25% Rondinella, 5% Molinara
LOCATION OF VINEYARDS	Valpolicella Classica, Ca' del Pipa vineyard
SOIL	Clay and limestone
TYPE OF PLANTING	Pergola (or 'pergoletta') for varieties like Corvina, Corvinone and Rondinella. Guyot for Oseleta or Croatina.
TYPE OF CULTIVATION	Sustainable
VINIFICATION	Crushing and destemming at temperatures between 24° C – 28° C. San Michele undergoes the so-called 'Ripasso' process: the first fermentation yields a young, fruity wine, typical of Valpolicella. Then a second fermentation is carried out on the pressed skins and pomace from Castellani's best amarones. This process increases color, body and complexity of aromas.
AGING	Aged in large Slavonian oak barrels for about 18 months.
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	90,000 bts
OENOLOGIST	Sergio Castellani

TASTING NOTES

Valpolicella Ripasso San Michele has an intense ruby color with garnet highlights. The Ripasso vinification process yields complex aromas of blackberries, plums and fruit juice with light notes of leather, cedar and spices. Medium-bodied and supple on the palate, polishing tannins and balanced acidity. Complex yet accessible, San Michele is ideal for all red meat, rich pasta dishes, spicy sausage, tangy BBQ and cheeses.

ABOUT THE WINERY

Located in the heart of the Valpolicella Classica, the Castellani winery was established in 1945 by Michele Castellani as a small cellar making wines which he sold to the other prominent Valpolicella producers. In the 1990s his son Sergio decided to expand operations and start bottling under the Castellani name and turned this family-run operation into a state-of-the-art winery of world renown. Sergio still personally oversees every step of the production supported by his wife Maria, son Michele and daughters Martina and Mara. The estate consists of 40 hectares of hillside vineyards, in particular Ca del Pipa and I Castei, offering ideal exposure, ventilation and soil composition. Selective pruning and careful selection in the vineyard ensure that grapes are picked at the peak of their organoleptic potential. Drying of the grapes is carried out in large and modern plants to ensure grape quality and vinification and ageing are done in a perfect combination of tradition and innovation (both large barrels and barriques). This result in a range of products closely linked to their territory, but offered in an interesting and modern interpretation.

www.castellanimichele.it