

Monte Faustino Il Roverone Valpolicella Ripasso Classico Superiore 2018



Producer

Monte Faustino is owned by the Fornaser family who can trace their winemaking roots back to the early 1900`s. The family boast a modern winery in which they combine their years of traditional winemaking with modern equipment to create wines of the highest quality. The winery is situated in Bure Alto at the foot of the Monte Faustino which gives its name to their oldest vineyard. The Fornaser family own 7.5 hectares which is divided into three vineyards; Monte Faustino which sits at an altitude of 250m, Traversagna which is next door to Monte Faustino and Costalunga which is in the municipal district of Sant`Ambrogio at an altitude of 350m with clay and gravel soils.

Tasting Notes

Produced from the three Valpolicella grape varieties of Corvina Veronese, Rondinella and Molinara. Ripasso is made by the addition of pomace of leftover grape skins and seeds from the fermentation of Amarone to a batch of Valpolicella wines for a period of extended maceration. The wine spends 10 days on the Amarone skins before 18 months in oak barrels. This adds body and complexity to the wine - a `baby Amarone`. A sweet cherry nose leads to a soft and supple palate with notes of woodland, sweet black fruits and a touch of leather maturity on the finish.

Food

Serve with winter stews and rich cheeses.

Technical Information

Country	Italy	Dry/Sweet Style	Not applicable	
Grape(s)	Corvina (80%) Molinara (10%) Rondinella (10%)	Alcohol Content	15%	
Type	Red	Closure Style	Cork	
Style	Robust	Organic/Biodynamic	No	
Oaked Style	Oaked	Allergens	Milk:	No
Body Style	Full bodied		Egg:	No
Sustainable	No	Vegetarian/Vegan	Vegetarian:	No
			Vegan:	No



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