



# LA DAMA Valpolicella Ripasso Classico Superiore DOC 2011

**SUPPLIER:** La Dama

**AREA OF PRODUCTION:** The Veneto, Italy

**GRAPES:** 70% Corvina, 25% Rondinella, 5% Molinara

**ALCOHOL:** 14.5%

**SIZE:** 12 x 750ML

**DRYNESS:** 0

**AVAILABILITY:** SPEC LISTING

**CSPC: +771600    Wholesale: \$19.79    Retail \$22.99**

La Dama originated from owners Gabriele and Miriam Del Canale's great desire to work in the wine business, and be wine owners of the highest order. They tend two separate lots in the Negrar and Sant'Ambrogio areas, where pergola and spalier cultivations unite under one single mission – to produce top quality grapes, to give their wines the incomparable character that so distinguishes them from the rest. Vineyards include La Dama (where the winery itself rests), Cà Besi, Corbellari, Pozza Ferrera, Le Porte and IL Colombarino, kissed by the sun and the breeze from Lake Garda.

After pressing, the first fermentation aims at preserving fragrance, elegance and style. After drawing off the Amarone at the end of February, the Ripasso is left on its marcs again and a second fermentation takes place, for more character, softness and complexity. Refining is in wooden barriques for 12 months, then in medium sized barrels for 10 months. It then undergoes another six months refining in bottles before coming to market.

Its profile is smooth and elegant, with hints of ripe cherries, blackberries, exotic spices, cloves, nutmeg and traces of damp pipe tobacco. The sensation it gives in the mouth is soft, vivid and refined.



## CERTIFIED ORGANIC



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