

CORTE SANT'ALDA®

Azienda Agricola

Name	VALPOLICELLA RIPASSO DOC SUPERIORE CAMPI MAGRI
Origin	
Area	Val di Mezzane
Vineyards	Campi Magri, Prà alto, Retratto and Monte Tombole
Hectares	4,2
Altitude	350/200 m s.l.m.
Exposure	South, South West
Soil	Medium textured, calcareus
Grapes	Corvina 30%, Corvina grossa 50%, and Rondinella 20%
Training system	guyot
Number of plants per hectare	6.500/7.000
Vineyard year	1999/2004
Average yield	60/80 q/ha
Harvest	manual
Vinification	
Fermentation	With indigenous yeasts, “ripasso” method on the skins of Amarone grapes for about 6 days
Temperature	Cellar temperature
Maceration	10/15 days for the first fermentation
Ageing	Cherry wood barrels of 15hl for about 2 years
Analytics data	
Alcohol	13,5% by vol.
Dry extract	28 g/l
Acidity	5,8 g/l
Residual sugar	1,8 g/l
Number of bottles	20.000
Service temperature	18/20°C

Certifications



Biodinamic and Organic

