

VILLA FULVIA

Valpolicella Classico Superiore DOC "Ripasso"

Cantina Levorato s.r.l.- the winery bottling Villa Fulvia - is located in Dolo in the Veneto Region, 20 km far from Venice. It was founded in 1928 in the well-known area of Riviera del Brenta, between two famous towns: Padua and Venice. Initially it was a wine-pressing cellar managed by Giuseppe Levorato, followed by his brother Gino and his son Giovanni who, with great tenacity and care, enlarged the Italian clientele. Currently Carlo, Giovanni's son, owns the winery. He modified the structure of Cantina Levorato and initiated relationships with foreign importers, focusing his attention to foreign markets that now are paramount. His sister Silvia and his brother Marco joined Carlo in the company management.



Cantina Levorato delivers 85% of its production to 20 countries on various continents, offering a broad Venetian range of wines

Region of origin: Veneto (area Valpolicella)

Appellation: Valpolicella DOC

Varietal composition: Corvina, Rondinella and Molinara

Vinification: Skin contact maceration and fermentation for 12 days at controlled temperature of 25°C. Skins are kept just below the surface of fermenting must according to the "cappello sommerso" (submerged cap) system. By the end of march the wine is poured on the unpressed skins of the just fermented Amarone. This technique is called "Ripasso" (lit. re-run) and induces a malolactic fermentation in the Valpolicella which increases its alcohol content and texture.

Ageing and refining: in oak barrels for 1-2 years, depending on the vintage, and a shorter stay in stainless steel tanks, followed by a further refinement in bottle.

Colour: ruby red tending to garnet when ageing

Taste: dry, crisp, firm, full bodied, fruity and slightly spicy

Bouquet: fruity, with hints of almond, black cherry and well-ripened fruit

Cellaring: in a cool and not damp place, protected from the light, best enjoyed within 4 years from bottling in bottles stored horizontally

Culinary suggestions: recommended with grilled red meat, pasta with sauce, fermented cheeses

Serving temperature: 18 - 20°C

Advice: Open the bottle at least one hour before serving the wine

Alcohol content: 13,5 % by vol.

Reducing sugars: 3-4 g/l

Total acidity: 5,0-5,3 g/l (as tartaric acid)