



Valpolicella Ripasso Classico Superiore DOC 2023

From this vintage, the Valpolicella Ripasso Superiore DOC from the Cesari Classics line is labeled with the "Classico" designation, indicating that the grapes are sourced primarily from vineyards in the Valpolicella Classica area, which includes five municipalities historically recognized for their quality and strong territorial identity.

Climate Trends

The 2023 growing season in Valpolicella Classica was marked by a mild and well-distributed rainy spring, which promoted even bud break and balanced vegetative growth in the hillside vineyards. Summer was warm without extremes, with occasional rainfall that supported a steady and healthy ripening of the grapes. Diurnal temperature variations helped preserve acidity and aromatic profile, resulting in a harvest of perfectly ripe grapes that faithfully express the territory.

Vinification and Tasting Notes

The wine is produced following the traditional Ripasso method, with a maceration and fermentation period of approximately 15–18 days, followed by aging in stainless steel. After racking, which takes place between February and March, and the completion of malolactic fermentation, maturation continues to develop balance and roundness. The evolution is completed with bottle aging. On the nose, it opens with aromas of ripe red fruit and plum, with hints of delicate spices and slightly balsamic notes. On the palate, the wine shows a full body with soft, velvety tannins.



Soil: Varied soils with a predominance of limestone and clay. Trained using the traditional Veronese pergola system. Vineyards located between 150 and 500 meters above sea level, with morainic–alluvial origins.



Grape Varieties: Corvina Veronese, Corvinone, Rondinella, Molinara



Harvest date: between September 20 and October 10



Winemaking process: 10 days of "Ripasso" vinification; stainless steel aging (at least 2.5 years)



Suggested service temperature
16–18°C

Wine data:

Alcohol: 13 %Vol.
Total acidity: 5.40 g/l
Volatile acidity: 0.50 g/l
Net dry extract: 33.5 g/l
Reducing sugar: 5 g/l

Formati: 375 ml - 0,75 l - 1.5 l