



**Franchetto**  
**Valpolicella Ripasso Superiore**  
VENETO (ITALY)

On the east side of Soave is the village Terrossa, where the Franchetto family has lived for over a century. Honoring ancient peasant culture, they are tied to a tradition of frontier between the provinces of Verona and Vicenza. The transformation to vineyards was the passion of Antonio Franchetto's uncle Toni. He switched from edible (food) grapes to wine grapes 1936. Antonio Franchetto continues the long history of growing varietals typical of these lands: Garganega and Durella. Vineyards soil is clay basaltic (volcanic).

**Grapes:** Corvina 70%, Molinara 15%, Rondinella 15%

**Vinification:** Ripasso is the traditional method where the Valpolicella wine is re-macerated on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.

**Alcohol:** 15% vol.

**Appearance:** Deep ruby red

**Nose:** Cured cherries, black pepper, spices.

**Palate:** Bodacious summer fruit- black berries, cherries, vanilla, lush body and supple tannins.

**Pair:** White and red grilled meat, game, matured cheese.



**Veneto Wine Region of Italy**

**Climate:** There are two different climactic regions of Veneto; one being more Alpine, and another with more hills & plains. The Alpine region has cool summers, and snowy winters while the hilly region has mild winters and warm summers.

**Veneto** is home to the city of Venice & Verona (capital of the region). The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and Soave. The traditional red grapes are Corvina, Molinara and Rondinella and for white Garganega, Durella, Pinot Grigio and Chardonnay are used.

The red blend to produce Amarone, Valpolicella Ripasso and the Valpolicella red table wine is based on Corvina, Molinara and Rondinella. These are traditional Italian varietals for this area. Amarone and Ripasso are processed by drying out the pomace varietals, then macerating and aging with the same blend. Amarone is the first and highest quality. Ripasso (to re-pass) is the second pass of the pomace and a great value.