



**San Cassiano
Valpolicella Ripasso Superiore
VENETO (ITALY)**

The winery is named from the little village San Cassiano, in the core of Mezzane Valley. A home to olive trees and vineyards, in 1964 Albino Sella ransomed some hectares with his job of tenant farmer. From the 1980s the ownership has expanded and in 2000 it reached 3000 olive trees and four hectares of vineyards with the entry of Albino's grandson Mirko Sella. In 2004 Mirko founded Azienda Agricola San Cassiano including the oil mill, the cellar, fourteen hectares of vineyard and seven of olive trees.

Valpolicella Ripasso comes from south west of Monte Paradiso. The ground is characterized by mid-fine texture rich in organic. Vineyards are twenty-five years old grown as pergola Veronese.

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

Vinification: Pergola, 3300 vines per ha; Stainless steel vats for 6 months, barrique for other 6 months

Alcohol: 14% vol.

Tasting Notes

Appearance: Deep ruby red

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

Palate: Juicy summer cherries, vanilla, lush body and supple tannins.

Pair: Roasted chicken, summer grilled meats and veggies, mature cheeses



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, Prosecco, Soave, and Valpolicella.

Prosecco is made from the Prosecco grape in the Northern hills above Treviso. The leading red grape planted in the region is Corvina, and the leading white grape is Garganega (used in Soave).

Soave wines are the best known white wine from the Veneto region of Italy. The word 'soave' means suave in Italian, which is very true of this type of wine; light, refreshing, & smooth. Soave is located to the east of Verona (the same city of Romeo & Juliet fame), in the western part of the Veneto.