

# J. S T R E C K E R S E L E C T I O N S



## 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 with Pergola trained vines.

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

**Vinification:** Stainless steel vats for 6 months, barrique for an additional 6 months

**Alcohol:** 14% vol.

**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

Veneto is one of the foremost wine producing regions of Italy both in terms of quality and quantity. It produces the largest quantity of DOC and DOCG wines in Italy. There are two different climates in Veneto. It is mostly continental but has a Mediterranean climate closer to the Adriatic Sea.

Veneto has 14 DOCG regions with Amarone della Valpolicella being among its most distinguished. The Valpolicella DOC is located in the hills north of Verona.

The grapes blended to produce Amarone, Valpolicella Ripasso are native grapes known as 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. The Amarone DOCG is required to have a minimum of 20 months barrel aging and 14% alcohol by volume.

Regional Credit Info: [Society of Wine Educators](#),  
[Wikipedia](#)