

Valpolicella Classico Superiore Ripasso

Country: Italy Region: Verona
 Type: Red Varietal: Blend - Corvina Veronese, Rondinella, Molinara
 Format: 12 x 750ml



BC	AB	SK	MB
+566844	+566844	+9882	+566844
Specialty	Open	SO	MBLL

TASTING NOTES

Colour: Intense ruby red.

Aroma: Rich spicy black pepper nose with a hint of raisins.

Taste: Full body, very intense, spicy, sweet cherry flavours. Well balanced and full of flavours.

Food: White and red meat, fresh and aged cheeses.

AWARDS & ACCOLADES

2022 ~ 92 Points. "A delicious Ripasso that demonstrates less is more when it comes to the use of Amarone pomace and its dried-fruit influence on the style. Tightly wound, detailed and nobly bitter, this mid-weighted and exceptionally savory expression challenges those clumsy examples that resemble ersatz Amarone. Alpine hints, bitter red cherries, licorice root and oranges. Dusty oak tannins compress the seams nicely. Fresh, lithe and ready for the sophisticated table. Textbook. Drink or hold." - Neal Goodwin MW - Falstaff, Oct/2025

2021 ~ 91 Points. "The 2021 Valpolicella Classico Superiore Ripasso is distinctly savory. A whiff of dried herbs and citrus peels gives way to crushed blackberries. It is round and supple, with silken textures and ripe red berry fruits that slowly saturate. The 2021 tapers off spicy and incredibly long, with hints of dark chocolate adding a pleasantly bitter bite." - Eric Guido - James Suckling, Apr/2024

2021 ~ 91 Points. "Rich, shiny ruby with garnet-red nuances. Presents itself with medium intensity on the nose, cherry jelly, toasted wood and some juniper. Taut tannins on the palate, savoury fruit, some marzipan, juicy on the lingering finish." - Othmar Kiem, Simon Staffler - Antonio Galloni's Vinous, Sep/2025

2021 ~ "This Ripasso has spent near 2 weeks on Amarone skins, giving extra oomph and richness to the corvina (70%), rondinella (25%), and corvinone (5%) blend. Ripe cherry, sweet baking spice, and subtle leather work through the medium+ body, with some sticky tannins hugging the sides through a bitter cherry finish. A freshness here welcomes food pairings, especially anything ragu." - Treve Ring - WineScores.ca, Dec/2025

2021 ~ "Ripasso wines are made by directing some of the raisined grapes from amarone into the winemaking process for ripasso, akin to extracting just a wee bit of those richer, more intense flavours into a much more value-priced wine. Here, it's all come together for great effect with tart cherry style fruits, dark earthy notes, and all sorts of savoury goodness. A great, crowd pleasing bottle of wine - that deserves a nice steak, or a big mushroomy dish." - Tom Firth - Culinaire Magazine, Mar/2026

OTHER INFO

"Ripasso" is the unique result of refermenting Valpolicella Classico Superiore on the warm dried grape skins from which Tommasi Amarone has been pressed. This process imparts the richness of character and personality of a great wine to an already superior wine.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com