



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

2021 ~ 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 - James Suckling, Apr/2024

2021 ~ 92 Points. "This wine uses a fascinating technique called ripasso, where the wine is re-passed over the dried grape skins left from making Amarone, another terrific Italian red wine. It's like giving the wine a second education, a master's degree, adding richness and complexity. This wine is a beautiful deep ruby color with aromas of black cherry, dried fig, and hints of dark chocolate and espresso. On the palate, it's velvety and smooth with soft tannins and a long, warming finish perfect for holiday evenings. Ripasso was originally invented to avoid wasting the leftover grape skins from making Amarone. Italians are masters of zero waste in the cellar. They were upcycling before it was cool. Now this rich wine needs equally substantial pairings. I'd pair this with: slow-braised short ribs that fall apart at the touch of a fork, their mahogany glaze glistening, surrounded by roasted root vegetables caramelized to concentrated sweetness. mushroom risotto with porcini and shiitake creating earthy depth in the creamy arborio rice, each spoonful releasing steam infused with truffle oil and parmesan. aged Manchego cheese with its firm texture breaking into nutty, slightly sharp bites that complement the wine's dried fruit character perfectly. osso buco with fork-tender veal shanks nestled in rich tomato sauce studded with orange zest, the marrow adding luxurious richness. dark chocolate torte with a dense, fudgy center and a thin crisp top, garnished with espresso-spiked whipped cream that echoes the wine's coffee notes." - Natalie MacLean, Nov/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 - Antonio Galloni's Vinous, Sep/2025

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 - Falstaff, Oct/2024

2021 ~ 91 Points. "Pleasing, fragrant, fresh. Ripasso wines are made in a traditional, regional style of re-fermenting grapes from already made Amarone in order to lend a richness and concentration to a second wine...Always pleasing, the 2021 offers fragrant preserved cherry and balsamic, dried flowers and sweet brown spices, coffee, figs and leather aromas. Good freshness overall with dried fruit, charred orange peel and toffee flavours. Medium-to-full-bodied it is approachable and delicious. Pair with rich slow roasted meat dishes or finish with strong, hard cheeses or dark chocolate." - Daenna Van Mulligen - WineScores.ca, Dec/2025

OTHER INFO

"Ripasso" is the unique result of re-fermenting 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.



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