



# Cesari

## Vino di Ripasso "Mara"



**Varietal:** 75% Corvina, 20% Rondinella, 5% Molinara

**Elevation:**

**Practice:**

**Dry Extract:** 30.6 g/L

**Appellation:** Veneto, Italy

**Production:**

**Alcohol:** 13.5%

**Acidity:** 5 g/L

**Residual Sugar:** 7 g/L

**pH Level:**

### Tasting Notes:

Although Ripasso is not quite as powerful as Amarone, it possesses many of the same qualities. Referred to by many as a "baby Amarone," it is suitable for more frequent consumption. Full-bodied with ripe fruit aromas and flavors. It is smooth and elegant with a persistent, warm, finish.

### Aging:

2 months in French oak, followed by 10 months in Slavonian oak. Bottled and cellared for 6 months.

### Winemaking:

Fruit is immediately soft-pressed and underwent initial fermentation in temperature-controlled stainless-steel tanks. In January, after the Amarone was produced, the fresh wine was "re-passed" over the pomace to initiate a second fermentation that lasts for 15-18 days.

### Food Pairing:

Fully flavored risottos made with sausage, mushrooms.

### Accolades: