



UNA VOLTA SOLA
VALPOLICELLA RIPASSO D.O.C.
2023

50% Corvinone
40% Corvina
10% Rondinella



REGION: Veneto

AREA: Valpolicella D.O.C.

VINEYARD: Villa Pellegrini vineyard

ALTITUDE: 350-450 m s.l.m. (1150-1480 feet)

EXPOSURE: West

SOIL CHARACTERISTICS: White limestone Scaia

SISTEMA DI ALLEVAMENTO: Guyot

AVERAGE AGE OF VINES: 10-15 years

DENSITY OF THE VINEYARDS: 4.200 vines/Ha

HARVEST AND SELECTION: Manual harvest in bins between late September and early October

VINIFICATION: The wine Valpolicella DOC vintage 2023, aged for 12 months, repasses over Amarone pomace in a 1:1 ratio.

FERMENTATION TEMPERATURE: 15°-25° C (59-77° F)

MALOLACTIC FERMENTATION: Not carried

AGEING: 12 months in concrete tanks, followed by 3 months bottle ageing

ALCOHOL DEGREE: 13,5% Vol | **TOTAL ACIDITY:** 5,53 g/l | **RESIDUAL SUGAR:** 3 g/l | **DRY EXTRACT:** 27,9 g/l | **PH:** 3,48

PEAKS & VALLEYS - VERONA'S LANDSCAPE: The Peaks & Valleys project, created by Marilisa Allegrini and Andrea Lonardi, celebrates Verona and its three key wine regions: Valpolicella, Soave, and Lugana. Its goal is to showcase both the wines and the territories that shape them, from the rugged slopes of Valpolicella to the volcanic hills of Soave and the moraine landscapes near Lake Garda. These contrasting peaks and valleys form the identity of the wines: limestone vineyards in Valpolicella yield light, savory reds; the volcanic and calcareous soils of Soave produce mineral, age-worthy whites; and the glacial moraine soils of Lugana give structured, complex whites. Peaks & Valleys selects vineyards through strict criteria: soil type, climate, exposure, altitude, native varieties, training systems, and vine heritage. Each wine authentically reflects its origin while meeting modern standards of fine-wine excellence.

TASTING NOTES: The Valpolicella Ripasso “Una volta sola” is produced following the historical method, summarized by the dialect expression “na olta sola a la vecia maniera”. It is obtained by re-passing a light Valpolicella over Amarone pomace in a 1:1 ratio. The result is a wine that truly sits halfway between a Valpolicella and an Amarone: it has the cherry character and easy drinkability of the former, while at the same time offering complex notes of chocolate, spices and sweet tannins reminiscent of Amarone. A vibrant, fresh and straightforward wine.

INSIGHTS: The illustrations on the labels of Peaks & Valleys wines depict the vineyards and areas of the different places involved in the project. The grapes for this wine come from the vineyards surrounding Villa Pellegrini, in Romagnano, in Valpantena, a valley cooler than the others, characterized by strong temperature variations and the influence of the Lessini Mountains. The label features the Villa and the fountain with the dolphin located in its gardens.

SERVICE: Best served at 16–18° C (60-64° F)

FORMAT: 750 ml