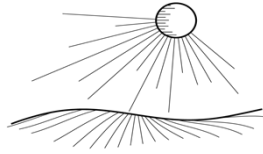


# I CAMPI



## *Valpolicella Ripasso Superiore DOC*

### *Campo Ciotoli*



**Denomination :** Valpolicella Ripasso Superiore DOC

**Name of the wine :** Campo Ciotoli

**Grape Varieties :** Corvina and Corvinone 85%, Rondinella 10%  
Croatina: 5%

**Area of Production :** Prognò di Cellore in Highest Illasi Valley

**Year of System :** from 1971 to 2003

**Density of System :** 3000-8000 plants/hectare

**Yield per hectare :** 5000/7000 kg of grapes per hectare

**Yield per plant :** 0,6-1,2 kg of grapes

**System disposition:** 1x3 m and 0,65 x 2 m.

**Vineyard surface :** 5 ha.

**Altitude of the vineyard :** 270 m. A.s.l.

**Exposure :** south-south east

**Training System :** Pergoletta Veronese - Guyot

**Soil :** stony

**Climatic notes :** well exposed and windy area

**Harvest :** September-October

**Destemming and crushing :** yes

**Maceration :** 10-15 days

**Clarification :** static-natural

**Fermentation container :** inox-wood

**Temperatures of fermentation :** 23-25 °C

**Yeasts :** selected in the cellar

**Fermentation length :** 8 days

**Malolactic fermentation :** complete

**Elevage :** six months on the yeasts with batonage

**Clarification :** natural

**Bottling :** week of Easter

**Thinning in the bottle :** minimum 6 months before sale

**Alcohol :** 14,5 % vol.    **PH :** 3,42

**Total Acidity :** 6,5 gr/l in Tartaric acid

**Net Dry Extract :** 31 gr/l

**Best evolutionary peak :** one year after bottling

**Aging Capacity :** middle long