Italy, Valpolicella, Veneto | 2020

MONTE TABOR RIPASSO

”Lusciously full-bodied”

FIDORA
ORGANIC SINCE 1974



Story

The grapes, Corvina, Corvinone, and Rondinella, were harvested from the slopes of the Illasi valley at elevations ranging from 220 to 300 meters. Following the Ripasso method, they underwent a second fermentation for 15 to 20 days with the press residues of Amarone. This process enhances the wine's color, alcohol content, extract, and structure. Subsequently, the wine was matured for 24 months in French oak barrels. The result is a full-bodied and highly flavorful wine, recommended to be opened a couple of hours before serving and presented at a temperature of 18 - 20 °C. This Demeter-certified, biodynamic wine is suitable for vegans.

Producer

"In 1974, Guido Fidora decided to transition to organic farming on his family estate. At that time, it wasn't fashionable, and organic methods didn't represent any added value for consumers. There were no books, research, or teachers on the subject. Experience taught him. Now, in the fourth generation, biodiversity forms the foundation of their production. Bordering trees, hedges, thickets, and ponds protect both the vines and the plants growing on the estate, along with hares, foxes, pheasants, ducks, herons, and wild boars moving around there. At Lorenzo Fidora's estate, they haven't returned to the good old days but have taken a step forward toward quality, health, sustainable development, and environmental responsibility, supported by new technology and research. The Fidora family has cultivated the Civranetta estate for almost a century and believes that commitment, perseverance, and experience make their grapes special even before they reach the cellar. An early start means a lot to the family: they didn't just embark on this; they grew up with these thoughts. Their wines reflect their world—native varieties, soil, and local climate."

COLOR Ruby red color.

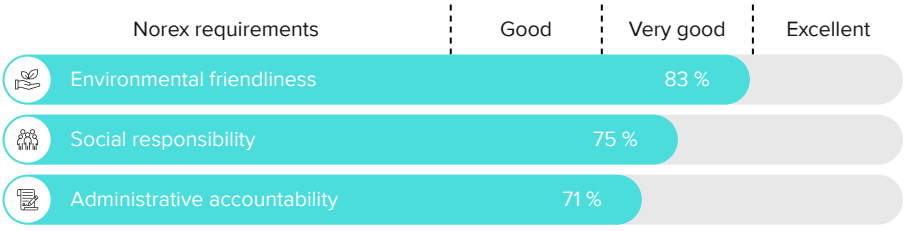
AROMA Black cherries, red apple, dark plum, cinnamon, and vanilla are evident.

TASTE Dry, intensively fruity, full-bodied, with silky tannins, balanced, and warm.

TIPS FOR USE Fidora Valpolicella Ripasso is a versatile wine suitable for rich-flavored dishes, grilled or roasted meats, various stews and casseroles, mushroom-based dishes, lasagna, and hard or semi-hard cheeses.

WINE TYPE	Red wines	**PACKAGE SIZE**	12 bottle(s)
GRAPES	Corvina 65% Corvinone 25% Rondinella 10%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	259004
MANUFACTURER	Fidora Wines		
ALCOHOL CONTENT	14%		
SUGAR CONTENT	3,9 g/l		

Norex Responsibility Indicator: Fidora Wines



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ORGANIC BIO VEG

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Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari