



## VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE CA' DEL LAITO



	<b>Wine Type</b>	Red Wine
	<b>Vintage</b>	2020
	<b>Style</b>	Full & Rich Reds
	<b>Country</b>	Italy
	<b>Region</b>	Veneto
	<b>Grower Name</b>	Bussola Tommaso
	<b>Grape Variety</b>	Corvina Corvinone Other
	<b>ABV</b>	14.50
	<b>Closure</b>	Natural Cork
	<b>Allergens</b>	Sulphites
	<b>Method</b>	
	<b>Product SKU</b>	BUSSVALPRIPASS20

### TASTING NOTES

Bussola Tommaso Valpolicella Ripasso Ca' del Laito 2020. Produced from Corvina, Corvinone, Rondinella, and Molinara, this traditional Ripasso method enhances complexity and structure while preserving the identity of Valpolicella. The grapes are fermented in steel tanks with indigenous yeasts, and after six months in stainless steel, the wine undergoes a second fermentation lasting about 15 days. The wine is aged for 24 months, split between tonneaux, barriques, and large barrels, before bottling after three years.

## Food Matches

Beef Lasagna, Roasted Pork Loin & Risotto con Salsiccia

### REGION



### Veneto

The Veneto is an extremely important region in the north-east of Italy, stretching from the west at the shores of Lake Garda as far north as the Alps, the Austrian border and the Venetian hinterland. It is Italy's largest wine-producing region. DOC wines represent well over a quarter of total produc... [Read More](#)

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### GRAPE



### Corvina

Corvina is the most important varietal in the Valpolicella appellation, with its famous sour-cherry character, as well as good body and structure. Thick skins means it can be air-dried in the traditional appassimento style, making it suitable for use in the prestigious Amarone della Valpolicella wine... [Read More](#)

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