

# BEGALI LORENZO LA CENGIA VALPOLICELLA RIPASSO CLASSICO SUPERIORE 2019/\$24.99



## DESCRIPTION

Azienda Begali Lorenzo is a family-owned Valpolicella wine estate at Cengia, not far from Lake Garda. It makes a range of wines under the designation, headed by its award-winning Amarone della Valpolicella Classico, Monte Ca'Bianca.

The estate consists of 12 hectares (30 acres) of vineyards set among cherry orchards, split between the Monte Ca'Bianca and La Cengia vineyards.

Considered one of the better varieties in the region, Corvina is the main grape planted on the estate. This is followed by Corvinone, with smaller amounts of Rondinella, Oseleta, Cabernet Sauvignon and Merlot.

The grapes for the Amarone and Recioto wines are dried in an open room in stackable wooden trays. The red wines are aged in a combination of large tonneaux (large-format oak barrels) and smaller barriques.

The Bengali Lorenzo portfolio is led by the Amarone from the Monte Ca'Bianca vineyard, made from rigorously selected grapes. The estate also makes a standard Amarone, as well as a Superiore Ripasso and a Valpolicella Classico.

Outside of the Valpolicella designation, Bengali Lorenzo makes a Corvina – Cabernet Sauvignon blend called Tigiolo, and a grappa.

The Begali family have been winegrowers in the region since the start of the 20th Century.

The wine production business in its modern form was founded after the end of World War II by Giordano Begali, father of current owner Lorenzo.

### **BEGALI LORENZO LA CENGIA VALPOLICELLA RIPASSO CLASSICO SUPERIORE 2019**

The wines retain the vibrancy, freshness and value of traditional Valpolicella, while imparting additional flavor and body. Ripasso della Valpolicella is a red wine from the Veneto region of Italy. The wine is produced by putting Valpolicella Classico under a second fermentation by adding the dried grape skins remaining from Amarone and Recioto production still warm and rich in sugar. The Valpolicella remains in contact with the pomace of Amarone for 10-12 days; during this period, the second alcoholic fermentation occurs. This winemaking process imparts additional complexity, tannin, body, and slightly higher alcohol to the wine. Both the body and price point of this wine are somewhere between a Valpolicella Classico and a true Amarone. Ripasso wines are more approachable on both the palette and the wallet!

They retail at far more accessible price points than true Amarone- generally in the \$15-\$25 price range. Ripasso della Valpolicella is a wine based on the Corvina grape, with the addition of Rondinella and Molinara rounding out the blend. In 2009, Ripasso della Valpolicella received its own DOC designation, along with its cousin, Amarone. In fact, they are sometimes known as “baby Amarone.”

### **Tasting Notes**

#### **Nose:**

Ruby red color with garnet reflections. Vinous and intense aroma.

#### **Palate:**

This wine displays intense flavors of blackberry jam, dark cherry with hints of cedar ,and spice on the finish.

#### **Pairing:**

A great pairing with a wide range of foods such as juicy red meats, lamb, hearty pasta, strong cheeses, and dishes with cumin.

### **Interesting Facts**

The Ripasso method, which is widely used, only recently began to appear on wine labels, as a result of much dispute and an eventual lawsuit.

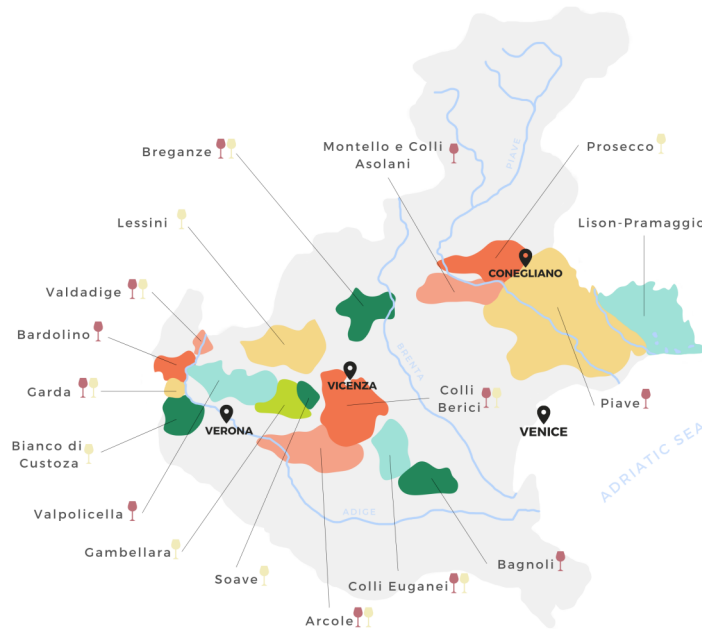
Winemaking in Valpolicella has existed since the ancient Greeks.

This winemaking region is known as “the pearl of Verona”.

Valpolicella ranks just after Chianti in total Italian (DOC) wine production.

## Ripasso delle Valpolicella D.O.C., Veneto, Italy

# VENETO ITALY



**i** Veneto wine region is located in north-eastern Italy and it is the 8th largest region of the country.

**Valpolicella, Soave and Colli Berici** are some of the most famous-subregions of Veneto.

The main grapes found in Veneto wines are **Glera, Garganega,** and **Corvina Veronese**, totaling around half of the grape varieties under the vine in the region.

A classic of the region, **Amarone Della Valpolicella** is a fabulous wine that has the heart of different wine enthusiasts.

