

FIDORA

Ripasso DOC Monte Tabor

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella

CEPAGE: 60% Corvina, 30% Corvinone, 10% Rondinella

WINEMAKING: Ripasso is obtained through a second fermentation of Valpolicella wine in contact with the residual lees of Amarone

ALCOHOL BY VOLUME: 14.0%

AGING: 2 years in French oak barrels

THE STORY

Fidora family has been producing wine in Venice since 1927. In 1974, it started its pioneering organic farming project and today, at its 4th generation, the company is proudly carrying on with Biodynamic farming in all its estates.

PHILOSOPHY: We consider plants and any other living being as parts of an interactive system. Our farm works as a self-sufficient organism regenerating itself. To do so, we keep at least 1/3 of the soil unproductive and wild.

BIOGRAPHY: 15th century, Benedictine monks created Civranetta Estate. In the 1920s Ferruccio Fidora bought it. 1974 his son Guido decided to convert the estate to organic. In the 90s, Ferruccio's nephew Lorenzo together with his son Emilio decided to expand the range to top reds from Valpolicella. In 2015 all the estates have been converted to Biodynamic.



THE ADJECTIVES

OVERALL: Concentrated red fruits and black cherry

AROMAS / FLAVORS: Black cherry and red fruits, with slight ripe fruit hints

MOUTHFEEL: Fine, harmonious, dry and velvety

THE SELLING POINTS

Organic, old style clean perfect with TexMex

AWARDS: 91pts Decanter

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan

PAIRINGS: Meat main courses - roasted and braised, BBQ, TexMex

