

2019

# Mara

Valpolicella Ripasso  
Denominazione d'Origine  
Controllata Superiore



# CESARI

FINE WINES OF VERONA

## 2019 climatic trend

The spring 2019 was overall cool and rainy but divided between a hot and dry month of March and the following two months in a row exceptionally cold and rainy. The Summer was very hot with two noteworthy hot waves at the end of June and July, when exceptional peaks of hot temperature were recorded with spikes of 38°C. The 2019 vintage, that was overall quite rainy mostly in Spring, provided the soil with a good water supply to overcome the high temperature of June.

## Production

The "Ripasso" technique is a traditional practice in Valpolicella, and consists of keeping the wines of the same year's vintage or those of previous years on fermented marcs of the dried grapes used to produce Amarone. Essentially, this is meant to enhance the Valpolicella wine, which is made from a blend of grapes consisting of about 70-75% Corvina Veronese, 20% Rondinella and 5% Negrara/Rossignola, with the extraction of flavours, tannins and colour from the dried marcs fermented to obtain Amarone. This process lasts 15/18 days and the Valpolicella wine that has thus been "made over" acquires color, structure, fragrance and tannins, as well as higher alcohol level than the original wine. After it is finally racked off in February and March and has undergone its malolactic fermentation, the wine starts the ageing period according to the tradition, in order to achieve balance and roundness, keeping its original fruitiness. Ageing is completed with resting in bottles.

## Organoleptic description

On the nose some dried, spiced red berries and savory cherries notes mark the first impression of this accessible and fruit-driven Ripasso with a medium-bodied palate. Silky and juicy finish.

## Pairing and serving




Paired at its best with grilled and stew meat. Serve at a temperature of 18-20°C. Uncork at least two hours before serving.



## Analytical data

Alcohol: **13.50%**  
Total acidity: **5.60 g/l**  
Clean acidity: **0.45 g/l**  
Net dry extract: **29.50 g/l**  
Reducing sugar: **6.00 g/l**

## Follow us on

 Cesari Vineyard  
 Gerardo Cesari  
 Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/ consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.