



AZIENDA AGRICOLA MUSELLA

Valpolicella Superiore Ripasso

We've discovered a modern-day Garden of Paradise at Azienda Agricola Musella, not far from Verona. This inspiring biodynamic estate is a regional treasure, with some 1,000 acres of wild forestland, fruit and olive trees, and hillside vineyards dedicated to native grapes Corvina, Corvinone and Rondinella. Since 1995, the Pasqua Di Bisceglie family has worked to return this grand estate to its noble viticultural past. Musella's biodynamic credentials are serious. Certified by Demeter, the family works tirelessly to ensure that the natural beauty and health of their 60 vineyard acres remains in balance. Today, Musella wines are the true benchmarks for naturally made Valpolicella and Amarone.



WINERY: Azienda Agricola Musella

WINEMAKER: Enrico Raber

ESTABLISHED: 1995

REGION: ITALIA • Veneto • San Martino Buon Albergo

APPELLATION: Valpolicella Ripasso DOC

BLEND: 80% Corvina and Corvinone, 10% Rondinella, 10% Barbera

VINEYARDS: The estate manages three vineyard areas, named 'Monte del Drago,' 'Il Perlar' and 'Palazzina.' All face west/southwest, and sit at altitude. Soils are varied: Monte del Drago combines white clay with "tufo," a type of gritty, porous limestone; Il Perlar has iron-rich, red clay soils; and Palazzina offers red clay and tufo.

AGE OF VINES: 20-50 years

WINEMAKING: Hand-harvested. A small portion of Corvina grapes are dried naturally for four weeks, then vinified on indigenous yeasts. The young wine is "ripassato" or macerated with Amarone pomace for color and structure. Aged in French oak casks, ranging from 350L to 1.5HL, for 12 months.

TASTING IMPRESSIONS: Aromas of dark berries, warm leather, baking spices, licorice. Fleshy, textured; flavors of black plums, cherry soup.

PAIRING SUGGESTIONS: Grilled pork sausages; red-wine based beef stew with herbs; aged sheep's cheeses



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