

RIPORTA

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Friday, October 4, 2024

RIPORTA

SICILY ITALY

SMALL BATCH



VINEYARDS = The grapes are selected from north facing vineyards in the Agrigento province. The microclimate offers the perfect conditions to ripen the grapes and have a great concentration of aroma well balanced with a crisp acidity.

VINIFICATION = Crushing, de-stemming, soft pressing and static decantation. The clear must is then fermented at 12-14°C. At the end of the fermentation, the lees are then left to rest for about 3-5 months and then the wine is transferred and sulphited.

COLOUR = Pale yellow colour with golden and complex aroma.

AROMA = Fruity with aromas of herbs, aromas of oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon-lime and mineral.

PALATE = Medium bodied, round and pleasant with a great balance. Long and clean, spicy finish.

FOOD PAIRINGS = Easy to drink well with rich pasta dishes, white meat and cheese. Delicious with cream soups and grilled fish.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE: 100% PINOT GRIGIO

2023 Pinot Grigio IGT 12.0% Alc

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SAMBUCA DI SICILIA, SICILY ITALY

SMALL BATCH



VINEYARDS = Our Nero D'Avola grows at 350 meters above sea level on a fresh soil, with a fair amount of limestone and clay. This is how we got a leafy Nero D'Avola vine with juicy violet – shaded berries. The Lake Arancio helps the plants to get free access to nutrients and water, during the very drought season and helps develop a fresh and fruity aroma with a well balanced acidity.

VINIFICATION = The grapes are lightly pressed to avoid green tannins. Fermentation at controlled temperature, with skin contact for 10 to 12 days. Reassembled every 4 hours. Short oak aging (4 months).

COLOUR = A deep and brilliant red wine with purplish highlights.

AROMA = It has elaborate aromas with hints of spice (such as licorice and cloves), prune, cherry, blackberry and blackcurrant.

FOOD PAIRINGS = First courses, barbecued and roast meat, game birds and seasoned cheese.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% NERO D'AVOLA

2023 Nero D'Avola DOC 13.0% Alc

RIPORTA

SALENTO PUGLIA ITALY

SMALL BATCH



VINEYARDS = Our vineyards lie a short distance east of Taranto in the Salento Peninsula on a red and clay soil. The sea breezes of the Ionian Sea allow to achieve delicate flavors in the grapes and fresh and persistent mouth feelings. This variety owes its name to its early ripening, indeed Primitivo comes from the Latin “primativus” which means “early ripening”. As a matter of fact, our Primitivo is harvested at the end of August.

VINIFICATION = De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Racking off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for 4-5 months.

COLOUR = Intense ruby red colour with violet reflections.

AROMA = Complex bouquet with lots of red fruits.

PALATE = Full bodied, soft, quite tannic and harmonious. Ready to drink.

FOOD PAIRINGS = Excellent with rich first courses, red meat, game and medium seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% PRIMITIVO

2022 Primitivo IGP 13.5% Alc

RIPORTA

ORTONA AND SAN SALVO, ABRUZZO ITALY

SMALL BATCH



VINEYARDS = Grapes for the Sangiovese 'Terre di Chieti' are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a pergola training system

VINIFICATION = The grapes were destemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20-22°C for 9-11 days. Between 10 and 20% of the wine was aged in oak with the remainder aged in stainless steel

COLOUR = Garnet red.

AROMA = Intense and persistent, fruity with a winy note and wood flavour.

PALATE = A medium bodied wine, good tannins, balanced and ready to drink.

FOOD PAIRINGS = Excellent with all the typical courses of Italian traditional cooking, with meat and baked fish.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% SANGIOVESE

90 Points James Suckling

2022 Sangiovese IGP 13.5% Alc

RIPORTA

SALENTO, PUGLIA ITALY

SMALL BATCH



VINEYARDS = The area of Puglia offers the perfect environment for ripening grapes as well as olive trees and wheat fields that coexist with vineyards in this agricultural center. Sandy and clay soils, bright sunshine and crisp sea breezes combine to the early ripening and extend hang time is the result of our sophisticated Primitivo with aromatic flavours and vibrant acidity.

VINIFICATION = De – stemming and crushing of the grapes, maceration at controlled temperature for 8 to 10 days with regular pumping overs. Draining off and malo – lactic fermentation in stainless steel tanks. Short oak aging (4 months).

COLOUR = Intense ruby red colour with violet reflections.

AROMA = Intense, fruity (red fruits).

PALATE = A full bodied wine, soft, quite tannic, harmonious. Ready to drink.

FOOD PAIRINGS = Excellent with rich first courses, red meat, game and medium seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% ZINFANDEL

2020 Zinfandel IGP 14.0% Alc

RIPORTA

SAVA AND MANDURIA, PUGLIA ITALY

SMALL BATCH



VINEYARDS = Our Primitivo vines are located in one of the most fascinating areas of Salento, between Sava and Manduria, in the heart of the denomination. The warmth of the sun and the proximity to the Ionian Sea are the most important factors for the production of Primitivo di Manduria DOC. This land gives life to the typical bush vines, “albarello” of over 30 years old which give to the wine a unique aromatic characteristic.

VINIFICATION = De-stemming and crushing of the grapes, maceration at a controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks. Refining in used American and French oak barriques for the next 6 months.

COLOUR = Ruby red colour with violet dark hints.

AROMA = Intense, complex, fruity aroma, with notes of small red fruits, cherries and blackberries.

PALATE = Velvety and soft texture, warm and quite tannic with long persistence.

FOOD PAIRINGS = Excellent with savory pasta dishes, lamb, game with rich sauces, seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% PRIMITIVO DI MANDURIA

Gold Medal Berliner Winer Trophy 2021

94 Points Luca Maroni 2020

2018 Primitivo di Manduria DOP 14.5% Alc