



## Valpolicella Ripasso Classico Superiore DOC

Novaia means new courtyard, a new settlement in the valley. A villa was built here in the fifteenth century. The Vaona family came to live in it in the eighteenth century and still lives there today. At the end of the nineteenth century Paolo Vaona started making and selling bottles of wine. He started with Valpolicella and Recioto, soon appreciated not only locally but also on the national market. The winery was passed on to his son Bruno, who unfortunately died at a young age leaving his two young sons Gianpaolo and Cesare orphans. They had no other choice but to interrupt the winemaking activity that their grandfather had started and continue only with grape production. Giampaolo studied oenology and in 1973 he and his brother Cesare decided to resume the business for which their family had gained fame and popularity. The two brothers reopened the winery and chose the name Novaia for the new enterprise. A small good quality production which grew and achieved acknowledgements in the '80s and '90s. In 2005 the fourth generation arrived: Marcello (Gianpaolo's son) and Cristina (Cesare's daughter). With them the farm started its conversion towards organic production, begun in 2011 and ended with the 2014 harvest and the certification of the vintage of that year.

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### Most recent awards

**JAMES SUCKLING:** 90/100



## Winemaking and Aging

Grape Varieties:	Corvina, Corvinone, Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	7-8 days
Aging before bottling:	12 months in barrel
Aging in bottle:	4 months in bottle.
Closure:	Natural Cork



## Vineyard

Vineyard location:	Valpolicella (Verona)
Time of harvest:	The third decade of September



## Tasting Notes and Food Pairing

Tasting notes:	Deep ruby colour. Intense, clean perfume with hints of spices in the nose and a definite note evoking the double fermentation on the Amarone pomaces (ripasso technique). In the palate it has good alcohol, medium-low acidity, developed tannins. Full body and texture, savoury, persistent, nicely harmonious.
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