



DE STEFANI
Bailo Valpolicella Ripasso

REGION/ ORIGIN	Veneto Valpolicella Ripasso DOC	WINEMAKER	Alessandro De Stefani
VINTAGE	2016	WINERY ESTABLISHED	1866
VARIETALS	40% Corvinone, 30% Corvina, 15% Croatina, 15% Rondinella	VINEYARD(S)	Hillside fruit (not DS estate)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Concrete Indigenous yeasts	SOIL TYPE	Limestone & chalk
AGING	18 months	VINEYARD(S)' ELEVATION	300 meters
BARREL TYPE YEARS IN USE	225L French oak New & used	FARMING METHODS	Organic (not certified)
FILTER/FINING	None	HARVEST TIME	End of September/ 1 st of October
TOTAL SULFUR/ RS	80 mg/l 1 g/l	PRODUCTION	8,000 bottles

For four generations, the De Stefani family has had a passion for grape growing and the art of producing wines with a rare & beautiful personality

The family of *De Stefani* dates back to the later half of the 1800's, having created wines of the utmost quality since the beginning, and continuing today under the experience of the family's 4th generation winemaker, Alessandro. The family began in Refrontolo, a small hilly village in between the two famous Prosecco towns of Conegliano and Valdobbiadene, and more recently has accrued two other vineyards to combine for 40 hectares of total estate. With a complete dedication to as natural production as possible, the estate is organically farmed, they only rely on naturally occurring yeasts as well as never adding sulfur during vinification (since 2009), all while focusing on many varietals that they have found to create incredible results in their unique terrain. In 2016, Alessandro started collaboration with an old school mate that owns some gorgeous parcels of hilly land in the Valpolicella area, and they began the Bailo brand from these limestone-rich soils.

Bailo is not only a Venetian word that represents the ambassadors of the Republic of Venice – but it is also the maiden name of Marisa, Alessandro's mother

The 2016 *Bailo Valpolicella Ripasso* is made from the traditional grapes of the area: Corvina, Corvinone, Rondinella, and Croatina. Low yielding vines that are full of healthy and robust grapes come to the cellar for a natural co-fermentation in concrete vats, and then continue to rest in tank until January. At this point, the remaining skins from the dried and fermented Amarone grapes are used to let this Valpolicella wine 're-pass' over the skins to create the 'Ripasso' style wine, in order to gain depth and complexity from the older sibling's rich and decadent fruit. The wine then sleeps for 18 months in 50/50 new and used French barrique until it sees a bit of sulfur and is bottled. Years of refinement took place in bottle and the wine is now starting in its window of opportunity for drinking. Aromas of black plum, toasted cedar, cinnamon, clove, and wet moss fill the glass, and lead to an elegant palate of pomegranate, black cherry, dried plums, and toast. The medium tannins coat the mouth at first, but smooth out from the juicy acidity, and long delicious finish.