

Farina's Montecorna Valpolicella Ripasso DOC Classico Superiore 2023

scritto da Redazione Wine Meridian | 19 Giugno 2026



When we talk about Farina, we are talking about one of the most historic wineries in the Valpolicella Classica: over a hundred years of winemaking tradition and four generations. But it would be a mistake to stop there, because Farina is also, and perhaps above all, one of the most modern and contemporary realities in the landscape – not only of the Valpolicella area, but of the entire Italian wine world. It should also be said that there are not that many wineries in Italy, even in a prestigious and historic area like this one, that have faced all the different market phases with courage and determination, reinventing themselves without betraying their own identity. Farina has done so, choosing over the last twenty years a path built on innovation, sustainability and

experimentation, always respecting its own terroir.

It comes as no surprise, then, that today Farina is doubly in the spotlight: on one hand in terms of product quality, with a range that interprets Amarone and the great wines of the territory with a distinctive character; on the other as one of the leading wineries in wine tourism and hospitality. The winery is open to visitors and offers a well-rounded experience: from proper “wine tours” to tastings in the internal Wine Boutique, through to the “Art Ferment” series, contemporary art exhibitions periodically staged within the winery spaces. It is a way of understanding wine as culture and hospitality that makes a real difference today, and in which Farina moved early and with vision.

In this context, their version of the Ripasso represents, in our opinion, one of the most interesting and telling examples of how this wine style has reached remarkable heights over the last two decades. Ripasso is a category that has too often been described as a simple “baby Amarone,” a lesser and crowd-pleasing version of its older brother. In Farina’s interpretation this is not the case: Montecorna has its own precise identity and an autonomous place within the excellent portfolio of Valpolicella wines. It does not imitate Amarone; it stands alongside it with a voice of its own.

The wine is born in the Montecorna vineyard, on Monte Masua in San Pietro in Cariano, from thirty-five-year-old vines trained in the pergola veronese style on soils of stratified limestone with basalt, at 300 metres of altitude. The blend is the classic one for the denomination (70% Corvina, 15% Corvinone, 10% Rondinella, 5% Molinara), with the grapes for the base wine undergoing a brief appassimento of around twenty days to concentrate without sacrificing freshness. This is where the heart of the method lies: the young Valpolicella is “ripassato” over the Amarone grape pomace, a second fermentation that gives it deeper colour, structure and greater aromatic complexity. Ageing lasts one year, equally

divided between barrique and large Slavonian oak casks, followed by bottle rest.

In the glass it presents a deep ruby red. The nose is complex and well-articulated: sour cherry and overripe plum jam open onto spiced notes of vanilla and leather, with a delicate touch of roasted coffee rounding out the picture. On the palate it is enveloping and compact, yet also refined and harmonious, with a balance between fruit richness and spiced nuances that is the hallmark of the wine. The 14 degrees of alcohol are perfectly sustained by the structure, and the whole comes across as full but never heavy, with a finish that returns to ripe fruit and sweet spice.

We tasted it alongside an excellent beef tagliata, and we can say it was simply perfect: the juiciness and ferrous note of the rare meat dialogue beautifully with the ripe fruit of the wine, while the freshness and well-present tannins of the Ripasso cleanse the palate with every bite, ready for the next.

Company profile

Farina Wines is one of the most historic wineries in the Valpolicella Classica region, with 100 years of winemaking tradition. Now in its fourth generation of family ownership, the winery has chosen over the past 20 years to embrace a contemporary approach, pursuing a path of innovation, sustainability, and experimentation to interpret its terroir—and the production of Amarone and the region's most iconic wines—with respect and distinctiveness. Open to visitors, Farina Wines offers a wide-ranging wine tourism experience: from organizing full-fledged “wine tours” to tastings in the on-site Wine Boutique, as well as “Art Ferment” exhibitions—contemporary art shows periodically staged within the winery's spaces.

FARINA WINES

<https://farinawines.com>

Azienda Vinicola Farina Srl – Via Alberto Bolla, 11 37029
Pedemonte (VR)

045 7701349 – hospitality@farinawines.com

