



WINEMAKER

Tezza family

FARMING

Certified Organic, Certified Sustainable

VARIETALS

Corvina, Corvinone, Rondinella

ABV

14%

AVAILABLE SIZES (L)

0.750



Giuliano Rosati

Valpolicella Ripasso

ITALY, VENETO, RIPASSO DELLA VALPOLICELLA DOC



WINERY OVERVIEW

The Giuliano Rosati wines are a collaboration between Regal's owners, Dan Bada & Charlie Trivinia, and esteemed winemakers throughout Italy. Giuliano Rosati is named in remembrance of Charlie and Dan's Italian heritage; both of their mothers originally hail from the Marche region. Charlie's father, Giuliano, was born in the United States but was called 'Charlie,' and thus 'Giuliano' was quickly forgotten. Rosati is the maiden name of Charlie's grandmother. Naming this family of wines 'Giuliano Rosati' signifies the importance of Regal's core values to always respect the roots of our heritage and history, while remaining humble at the same time.

Veneto-based wine industry veteran Alessandro Furlan made wine at his family's vineyard in Friuli, "Franco Furlan," for years before deciding to start his own label with longtime friends and owners of Regal Wine Imports. Alessandro's grandfather started the family tradition of working in the wine business when he worked in retail during WWII. His son, Alessandro's father, started the "Franco Furlan" wine label in the late 1960s. Alessandro decided to go beyond the family business to chart his own path, and created Giuliano Rosati in 2009 with Charlie Trivinia and Dan Bada. They saw an opportunity to craft pure expressions of iconic wine regions in Italy, while over-delivering at an exceptional value.

Through Alessandro's strong local relationships, several partnerships were developed with revered wineries to develop the Giuliano Rosati line of wines. The first wine created was the Valpolicella. The makers are a family-owned winery in Valpantena who are longtime friends and business partners of the Giuliano Rosati founders. All vine-growing and production take place onsite at the family winery, allowing for production of the highest quality.

Finding the right partners, building strong relationships, honest communication, and quality control result in the creation of a high-quality line of wines at achievable price points representative of a country very important to the Regal founders.

VINEYARD

The vineyards are estate grown at a family estate in Valpantena. They are one of few Certified Organic and Certified Sustainable wineries within the Valpolicella region!

VINIFICATION

Fermentation with maceration in steel for 10 days at 25°C, with daily pumpovers and delestage. Refermentation in January on the Amarone pomace; for every litre of Amarone, 2 litres of Ripasso are produced.

TASTING NOTES

This wine reveals its finesse with the first sip. On the nose, a pleasing balsamic note provides a contrast to bold flavors of black cherry, plum and raspberry liqueur. Richly textured, ripe with a beautiful soft finish.

