



ZENATO®

RIPASSA VALPOLICELLA RIPASSO D.O.C. SUPERIORE

This wine is closely connected to the greatest wine of Valpolicella: Amarone. After pressing the dried grapes from which Amarone is made, Valpolicella wine is passed over the still warm marc of Amarone. A second alcoholic fermentation begins which increases the alcoholic content and the wine becomes richer in colour, bouquet and body.



Grape variety: 85% Corvina, 10% Rondinella, 5% Oseleta.

Geographical location and characteristics of the vineyard: Sant'Ambrogio di Valpolicella, on the hills of the Classic area. South-East and South-West exposure.

Average altitude of the land: 250-300 m a.s.l.

Type of soil: mostly limy clay

Training system and planting density: guyot, with around 5,000 vines per hectare.

Average age of the vineyard: 10/15 years

Number of buds per plant: 8/10 per plant

Yield per hectare: 100 hundredweight

Period and method of the harvest: first and second 10-day periods of October. Manual harvest.

Vinification: the grapes are de-stemmed and macerated in stainless steel fermenters for 10-12 days. Once the alcoholic fermentation is completed, the new wine is separated from the skins by light pressing and conserved in stainless steel barrels until January. At this point, the Valpolicella is passed over the marc of the Amarone for a period of 7-8 days at a temperature of 25-28°C. The wine is aged for 18 months in oak barrels and finally for a few months in bottles, stored at a controlled temperature.

Colour: deep ruby red.

Bouquet: intense, elegant and persistent with hints of black cherry and plum.

Taste: harmonious and velvety, with a good structure.

Serving temperature: at 18°C.

Gastronomic combinations: excellent companion to game dishes, grilled meat and roasts, salami and aged cheeses.