



- dela

PRODUCER PROFILE

Estate owned by: The Zenato family Winemaker: Alberto Zenato Total acreage under vine: 175 Estate founded: 1960 Winery production: 800,000 Bottles Region: Veneto Country: Italy

Zenato Ripassa Valpolicella Superiore 2020

WINE DESCRIPTION

This wine is a blend of 85% Corvina, 10% Rondinella, and 5% Oseleta. As soon as the dried grapes for the Amarone are fermented, selected batches of Valpolicella wine are "re-passed" over the Amarone lees, thus starting a second fermentation that slightly increases the alcohol content and gives the wine deeper color and more complex aromas. Ripassa is refined in tank for six months and then aged in French allier tonneaux for eighteen months. The wine spends an additional six months in bottle before it is released.

TASTING NOTES

Deep ruby-red in color, this wine shows intense aromas of blackberries and black currants underscored by aromas of spice pepper, and a hint of leather. On the palate, it is smooth and viscous with well-balanced acidity and alcohol.

FOOD PAIRING

Pair this wine with risotto, Lyonnaise sauces, beef negimaki, and rabbit ragu.

VINEYARD & PRODUCTION INFO

Soil composition: Training method: Elevation: Vines/acre: Yield/acre: Exposure: Harvest time: Bottles produced of this wine:

Calcareous Silty-Loam Guyot 825-990 feet 2,000 4 tons Southeastern October 800,000

WINEMAKING & AGING

Varietal composition: Fermentation container: Length of alcoholic fermentation: Fermentation temperature: Maceration technique: Length of maceration: Malolactic fermentation: Type of aging container: Size of aging container: Age of aging container: Type of oak: Length of aging before bottling: Length of bottle aging: Total SO2: 80% Corvina, 10% Rondinella,10% Oseleta Stainless steel tanks First: 12-15; second: 8-10 days First: 77-79; second: 72-75 °F Racking 20-22 days Yes Wood 80% Tooneaux 20% Large Oak One-Five years French/Slavonian 18 months 6 months 109 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	9.1 g/L
Acidity:	5.8 g/L
Dry extract:	41.8 g/L

