



ZENATO®



Zenato Ripassa Valpolicella Superiore 2015

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

Production area/appellation:	Valpolicella DOC
Soil composition:	Calcareous Silty-Loam
Training method:	Guyot
Elevation:	825-990 feet
Vines/acre:	2,000
Yield/acre:	4 tons
Exposure:	Southeastern
Harvest time:	October
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	85% Corvina, 10% Rondinella, 5% Oseleta
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	First: 12-15; second: 8-10 days
Fermentation temperature:	First: 77-79; second: 72-75 °F
Maceration technique:	Racking
Length of maceration:	20-22 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	300-500 L
Age of aging container:	One-Five years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	6 months

PRODUCER PROFILE

Estate owned by: The Zenato family
 Winemaker: Alberto Zenato
 Total acreage under vine: 175
 Estate founded: 1960
 Winery production: 150,000 Bottles
 Region: Veneto
 Country: Italy