



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

Zenato Ripassa Valpolicella Superiore 2013

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 First: 77-79; second: 72-75 °F

Maceration technique:RackingLength of maceration:20-22 daysMalolactic fermentation:YesType of aging container:BarrelsSize of aging container:300-500 LAge of aging container:One-Five yearsType of oak:French

Length of aging before bottling: 18 months
Length of bottle aging: 6 months

ANALYTICAL DATA

 Alcohol:
 14%

 pH level:
 3.6

 Residual sugar:
 9.7 g/L

 Acidity:
 5.9 g/L

 Dry extract:
 40.9 g/L

