



## PRODUCER PROFILE

Estate owned by: The Zenato family  
Winemaker: Alberto Zenato  
Total acreage under vine: 175  
Estate founded: 1960  
Winery production: 200,000 Bottles  
Region: Veneto  
Country: Italy

## Zenato Ripassa Valpolicella Superiore 2007

### WINE DESCRIPTION

This wine is a blend of 80% Corvina, 10% Rondinella, and 10% Sangiovese. As soon as the dried grapes for the Amarone are fermented, selected batches of Valpolicella wine are “re-passed” over the Amarone’s lees, thus starting a second fermentation that slightly increases the alcohol content and gives the wine deeper color, increased extract, 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

The deep ruby red color of the Ripassa, and the intense yet fine aromas come from the mixture of grapes. It is full bodied, harmonic, and velvety on the palate. This blockbuster wine is one of Winebow’s all-time favorites.

### FOOD PAIRING

Recommended with grilled meat dishes, Ripassa is excellent with rabbit casserole.

### VINEYARD & PRODUCTION INFO

|                                |                                       |
|--------------------------------|---------------------------------------|
| Production area/appellation:   | Valpolicella DOC                      |
| Vineyard name:                 | Various                               |
| Vineyard size:                 | 17                                    |
| Soil composition:              | Chalk and morainic (glacial) deposits |
| Training method:               | Rows and Guyot                        |
| Elevation:                     | 825-990 feet                          |
| Vines/acre:                    | 2000                                  |
| Yield/acre:                    | 4 tons                                |
| Exposure:                      | Southeastern                          |
| Year vineyard planted:         | 1984                                  |
| Harvest time:                  | October                               |
| First vintage of this wine:    | 1967                                  |
| Bottles produced of this wine: | 200,000                               |

### WINEMAKING & AGING

|                                  |  |
|----------------------------------|--|
| Varietal composition:            | 80% Corvina, 10% Sangiovese and 10% Rondinella |
| Fermentation container:          | Stainless steel tanks                          |
| Fermentation temperature:        | 72 °F  |
| Length of maceration:            | 7 days first, 7-8 days second days             |
| Type of aging container:         | Tonneaux                                       |
| Size of aging container:         | 300-500 L                                      |
| Age of aging container:          | 2-3 years old                                  |
| Type of oak:                     | French oak: Allier                             |
| Length of aging before bottling: | 18 months                                      |
| Length of bottle aging:          | 6 months                                       |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 13.8%   |
| pH level:       | 3.7     |
| Residual sugar: | 6.5 g/L |
| Acidity:        | 5.7 g/L |