



ZENATO®

RIPASSA VALPOLICELLA 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, the 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 vineyards characteristics: Sant'Ambrogio di Valpolicella, on the hills of the Classic area. South-East exposure.

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

Type of soil: mostly chalky, glacial.

Training system and planting density: guyot, cordon trained and spur-pruned, around 5,000 vines per hectare for the most recent planting.

Yield per hectare: 90 hundredweight.

Period and method of the harvest: second 10 days of October. Manual harvest.

Wine-making: 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 large oak casks of 54 and 75 hectolitres until February; this is the period in which the dried grapes are pressed to produce Amarone. 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 500 lt. oak casks and barrels.

Colour: deep ruby red.

Bouquet: intense, elegant and persistent.

Taste: harmonious and velvety, with a good structure.

Serving temperature: serve at 18-20°C.

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