



# ZENATO®

*The Soul of Lugana and the Heart of Valpolicella.*

## RIPASSA VALPOLICELLA RIPASSO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

*A refined and concentrated wine, extremely smooth and velvety, with vibrant red fruit aromas. On the palate, it delivers fruity notes and elegant tannin with hints of chocolate and spice. Ripassa has played a highly important role in the Zenato winery's evolution over the years.*



### **GRAPE VARIETIES**

85% Corvina Veronese, 5% Rondinella, 10% Corvinone

### **LOCATION & CHARACTERISTICS OF THE VINEYARD**

Valpolicella hilly area, South-East and South-West exposure

### **AVERAGE ALTITUDE OF THE LAND**

250/300 meters a.s.l.

### **TYPE OF SOIL**

mainly limy clay, rich in rock fragments

### **TRAINING SYSTEM**

Guyot

### **AVERAGE AGE OF THE VINEYARD**

10/15 years

### **NUMBER OF BUDS PER PLANT**

8/10 per plant

### **YIELD PER HECTARE**

10 tons

### **PERIOD AND METHOD OF THE HARVEST**

from end of September to mid of October. Manual harvest

### **VINIFICATION**

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 stainless steel tanks until January. 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 oak barrels and finally for a few months in bottles, stored at a controlled temperature

### **COLOUR**

intense ruby red

### **BOUQUET**

intense, elegant and persistent with hints of black cherry and plum

### **TASTE**

harmonious and velvety, with a good structure

### **SERVING TEMPERATURE**

18°C

### **GASTRONOMICAL COMBINATIONS**

excellent companion to game dishes, grilled meat and roasts, salami and aged cheeses