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**Publication:** Social Vignerons

**Place:** France - web

**Date:** 14 June 2017

## 2013 Zenato Valpolicella 'Ripassa' Valpolicella Ripasso Superiore, Italy

Jun 14, 2017 | Posted by [Julien Miquel](#) | [International Wine Reviews](#). [Zenato](#)



This Valpolicella Ripasso comes in a rather dark red color. Yes, intense and dark, not overly so but nearly black to the core and quite a dark red to the rim.

**The nose is even more intense, aromatically obviously this is.**

**It's pungent and utterly spicy, filled with incredible notes of caramelized licorice, dark clove, black pepper and dark cherries mixed with purple plums.** It's both very evocative of savory smells, but also fruity and appetizing. Such a unique smelling experience.

The palate bursts in spicy and explosive fruity flavors as soon as you put the wine in your mouth, confirming in that that we are here with a very special, unusual (as in rare) wine to taste.

**It's round and somewhat soft in tannins, although the body is actually pretty big with intense sweet-ish flavors of caramel and prune.** The structure although quite

Big bursts of umami flavors, like soy sauce does in a salad or in barbecue marinade, herbal scents as in thyme and rosemary, the powerful and bitter licorice, prune and caramel.

**There is so much going on, always blended and stretched between savory and sweet sensations.**

It's both mind-blowing because such a rare complex taste, and utterly enjoyable for a palate like mine that likes dry and savory notes, but also wines made from rich and ripe grapes. There is both here and I found it very satisfying.

**You've got the point, I genuinely loved this wine and am very positive about its personality and expression.** I hope however that this description will also give you clear indications of whether or not this might be of your taste. It might be a bit of an acquired taste to understand and fully appreciate the depth and broadness of flavors packed into this 'Ripassa' from Valpolicella.