

# Ripassa Valpolicella Ripasso Superiore

Denominazione di Origine Controllata



ZENATO®

*A refined and concentrated wine, extremely soft and velvety, with intense aromas of small red fruits. The Ripassa offers fruity notes on the palate and a very fine tannin, accompanied by hints of chocolate and spices. It represents one of the most significant wines in the enological evolution of Zenato.*



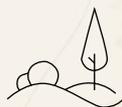
**Grape variety:** 85% Corvina Veronese, 5% Rondinella, 10% Corvinone.

**Average age of the vineyard:** 20 years.

**Training system:** Guyot.

**Number of buds per plant:** 8/10 per plants.

**Yield per hectare:** 100 quintals.



**Vineyard location:** Hilly area with south-east and south-west exposure.

**Average altitude of the land:** 250/300 meters a.s.l.

**Type of soil:** Predominantly chalky-limestone, rich in stones.



**Harvest:** Late September to early October. Hand-picked.

**Vinification:** The grapes are destemmed and crushed, then macerated in stainless steel for 10–12 days. After alcoholic fermentation, the wine is separated from the skins with gentle pressing and stored in steel until January, when the dried grapes for Amarone are pressed. The Valpolicella is then “re-passed” over the pomace for 7–8 days at 22°C (72°F), followed by a minimum of 24 months of aging in wood, further aging in steel for 12 months, and finally bottling.



**Colour:** Deep ruby red.

**Bouquet:** Broad and vibrant, with fresh notes of crisp cherry, red currant, and violet, enriched by hints of spices, light toast, and a subtle balsamic touch that adds elegance and lift.

**Taste:** Balanced and dynamic, with freshness well-integrated with softness, smooth tannins, good structure, and a persistent finish featuring fruity and spicy recalls.



**Serving temperature:** 18°C

**Gastronomical combinations:** Perfect with braised dishes, roasted red meats, stewed game, and aged cheeses. Excellent with traditional Veronese dishes such as pastissada de caval or polenta with mushrooms