

Valpolicella Ripasso

marogne

Doc Superiore

Vineyard location:

Valpolicella Classica zone
(hilly band to the north of Verona)

Soil:

red-brown soil on detrital,
limestone-marly and basaltic sediments

Grape varieties:

Corvina
Corvinone
Rondinella

Grape harvest:

hand selection of the best grape
bunches coming from hilly vineyards.
The grape picked at the beginning
of the harvest is collected in small
crates and left to raisin before being
vinified with the rest of the grape
picked by the end of the harvest

Vinification techniques:

traditional skin fermentation
followed by 10-15 days maceration.
After fermentation the unpressed
Amarone skins are added to
Valpolicella wine, according
to the traditional Valpolicella
"Ripasso" technique

Ageing:

in oak barrels for 10-12 months,
depending on the vintage, followed
by a short stay in stainless steel vats

Wine analysis:

alcohol content 14 % vol.



Colour:

deep ruby red

Bouquet:

vinous, full-bodied,
with hints of black cherry
and well-ripened fruit

Palate:

rounded, velvety, full-bodied
and lingering

Food and wine pairing:

recommended with grilled
red meat, pasta with sauce,
fermented cheese, roast meat

Service suggestions:

wine to be best enjoyed
within 4 years from bottling

Service temperature:

17°-19°C



ZENI
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA
via Costabella, 9 - Tel +39 045 7210022
www.zeni.it - info@zeni.it

