

37.5CL 'RIPASSA' VALPOLICELLA RIPASSO DOC SUPERIORE

2019 | Red Wine



Case Size: 12

A velvety red, offering fine tannins and a pleasing palate of plump cherry, dried fig, espresso creme and baking spices. Juicy and well-balanced.

Vinification:

As soon as the dried grapes for the Amarone are fermented, selected batches of Valpolicella wine are “re-passed” over the Amarone’s lees, thus starting a second fermentation that slightly increases the alcohol content and gives the wine deeper colour, increased extract, and more complex aromas. Ripassa is refined in tank for six months and then aged in French Allier tonneaux for eighteen months. The wine spends an additional six months in bottle before it is released.



Italy, Veneto

Zenato

Grape Varieties: Corvina| Croatina| Oseleta| Rondinella

Classification: Red wine | **ABV:** 14% | **Closure:** Natural Cork