



ZONIN
— VINTNERS SINCE 1821 —



Ripasso Valpolicella *Superiore* DOC



VINTAGE
2012



APPELLATION
Valpolicella Superiore DOC



AREA
Valpolicella, Veneto



GRAPES
70% Corvina, 20% Rondinella
and 10% Molinara



ALCOHOL LEVEL
14,%



SERVING TEMPERATURE
61°-64°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are hand picked, are crushed and fermented preserving its fresh and young character. The grapes undergo a cold pre-fermentation for about 5 days, total contact with the skins lasts about 20 days. When drawn off, the highly aromatic wine has obtained good color and structure. It is stored cold for approximately 4 months before undergoing the "ripasso" process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor. The wine is then aged for approximately 18 months in casks and barrels to add complexity, structure and refinement, and an additional 1 month in the bottle before release.

COLOR

Saturated ruby-red with purple hues.

BOUQUET

Complex showing brandied cherry, mature plum, and fig, with notes of violet, dried tobacco and dark chocolate.

PALATE

Elegant and medium bodied revealing stewed mixed berries, smoking tobacco and exotic spice that leads to plush and moderate tannins. The finish is long and reveals the wine's complexity.

FOOD PAIRINGS

This wine is a perfect match for roasted meats and pasta with garlic sauce.



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