

ZONIN

VINHARE SINCE 1858

Jewels



Valpolicella Ripasso *DOC*

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AREA: Valpolicella, Veneto

VINTAGE: 2013

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

ALCOHOL LEVEL: 14%

COLOR: An intense and deep ruby-red color brightened by purple reflections.

BOUQUET: Ample and remarkably complex with vinous tones and well-defined scents of cherries, mature plum, fig with notes of violet and dried tobacco against a tenuous background of dark chocolate.

PALATE: Dry on the palate with a fine and harmonious balance, great strength and a sturdy body. It reveals stewed wild berries, smoking tobacco and exotic spice that leads to plush and moderate tannins. It also shows persistence and complexity on the palate.

FOOD PAIRINGS: Pairs well risotto and hearty pasta dishes, roasted veal or lamb, red meats like steak, sausage and game. Ripasso also goes well with aged cheeses like Parmigiano- Reggiano. Try it with a porcini mushroom risotto or braised veal shank with herbs.

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CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13
CAMPAGNA FINANCED ACCORDING
TO (EC) REGULATION NO. 1308/2013

