Ripassa della Valpolicella Superiore, Zenato

Veneto, Italy



Product code	ZT02ZZRC
Grapes	Corvina
Country	ITALY
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Azienda Vitivinicola Zenato
Vintage	2021

Vegan Vegetarian

ZENATO
The Soul of Lugana and the Heart of Valpolicella

Producer

Founded by Sergio Zenato in 1960, the Azienda is now in the hands of his children, Alberto and Nadia. With 95 hectares, running from the banks of Lake Garda to nearby Valpolicella, the largest vineyard holdings are in Lugana where they were responsible for the rebirth of the region. Their Valpolicella vineyards are all in the 'classic zone'. The wines are fermented according to their vineyard sites and ageing potential. The whites and the Bardolino are generally tank fermented whilst the majority of the reds and the Sergio Zenato range all receive time in different types of oak with four years in Slovenian casks for the Amarone Riserva.

Tasting Notes

Loaded with silky-smooth, sultry dark cherry fruits and dark chocolate, with a lingering rounded finish. Full-bodied and dense - dangerously easy to drink. "Colour: deep ruby red. Bouquet: intense, elegant and persistent with hints of black cherry and plum. Taste: harmonious and velvety, with a good structure. "

Viticulture

Zenato has 95 hectares of vineyards between their Zenato di Santa Cristina estate in San Benedetto di Lugana on the shores of Lake Garda and their Costalunga estate in Valpolicella, 30 kilometres away to the north east. The Corvina Veronese, Rondinella and Corvinone used for this wine come specifically from Sant'Ambrogio di Valpolicella, on the hills of the Classic area. The orientation of the vineyards is south east and south west and the vines are planted at a density of 5,000 plants per hectare on limestone/clay soils. The grapes are harvested in two periods in October by hand.

Winemaking

85% Corvina, 10% Rondinella, 5% Oseleta. Wine is passed over Amarone marc for 7 - 10 days and then rested in larger barrels for 18 months

Awards

Red wines with medium body and smooth tannins, showing signs of complexity, with fruit, savoury, herbal, oak or developed characters.