



**ZONIN**  
VINTNERS SINCE 1821



## Ripasso Valpolicella *Superiore* DOC



**VINTAGE**  
2013



**APELLATION**  
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, 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

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

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



CAMPAGNA FINANZIATA AI SENSI  
DEL REGOLAMENTO CE N. 1308/13

CAMPAGNA SUPPORTED  
BY REGULATION EC N. 1308/13



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*Safra 2014. Jantar em 12/05/2017. Cordón Blanc Restaurant. Dez Amigos.*