Ripasso
Valpolicella DOC Superiore

Variety
55% Corvina, 25% Corvinone, 20% Rondinella

Terroir
Mixed, gravelly riverbed and moraine soils. Sustainable farming.

Winemaking
Winemaker: Fabio and Paolo Zenato
First fermentation in stainless steel tanks with skin maceration for 12 days, depending on the integrity of the grape skins. Second fermentation starts at the end of February and is called "Ripasso". It consists of a refermentation of the young wine on the pomace of Amarone. Aged 12 months in part French oak barriques and Slavonian oak barrels.

Production
1000 cases

The wines of Verona have a long-standing reputation of being bold and luxurious -- while still expressing an earthy, handmade character.

This Ripasso, with its deep ruby red color, is no exception. On the nose it’s rich, with spicy notes reminiscent of black pepper and wild small red berries. At taste it’s exquisite, with elegant complexity, underlined by red fruit flavors and smooth tannin sensation.

VARIETAL NOTES
Corvina: A grape that is mainly grown in the Veneto region of Italy. It has very thick skin and is known for having high acidity, low tannins and notes of sour cherry and bitter almond.
Corvinone: Believed to be a subvariety of Corvina. It has a lower alcohol content and slightly lighter color than Corvina, but is more aromatic.
Rondinella: Produces high yields and has thick skin which makes it resistant to disease and excellent for drying out.

FOOD PAIRING
Bring out the aged, robust cheeses. Perfect with grilled red meats, rich meat stews, wild game dishes or a steak with Gorgonzola cheese sauce.
Say the word “Valpolicella” and others will immediately equate it with some of the most legendary and enjoyable wines of Italy. As a wine producing region, Valpolicella earned its reputation on terroir -- a unique relationship between soil, weather and indigenous varietals that intertwine to yield highly sought after, critically admired wines.

Fabio and Paolo Zenato found inspiration in the region’s rich history launched an ambitious project to explore the highest standard of quality in viticulture and winemaking. Together, with the experience of other wine-growers in the heart of Valpolicella territory, they created a pair of wines under the Corte Valponi label that epitomize the best of Valpolicella: Valpolicella Ripasso Superiore and Amarone Classico DOCG.

The Valpolicella Classico DOC lies east of Lake Garda. The broad plains common to the picturesque lake’s southern coastline here give way to rolling hills that quickly rise into the foothills of the Dolomites. This is the homeland of Amarone and boasts the largest acreage devoted to Corvina, Rondinella and Molinara in the world.

The brothers have combined their love of the land, its unique character and three generations of experience to produce wines that express the authentic character of Valpolicella.

Estate owned by:
Fabio and Paolo Zenato
Winemaker:
Fabio and Paolo Zenato
Year Founded:
2001
Farming and Land:
Mixed, gravelly riverbed and moraine soils.
Sustainable farming.
Production (cases):
Amarone Classico: 400
Valpolicella Ripasso: 1000