

Valpolicella

RIPASSO d.o.c. superiore

MAROGNE

Vineyard location / Valpolicella Classica zone
(hilly band to the north of Verona)

Soil / red-brown soil on detrital,
limestone-marly and basaltic sediments

Grape varieties / Corvina 60%
Rondinella 30% - Molinara 10%

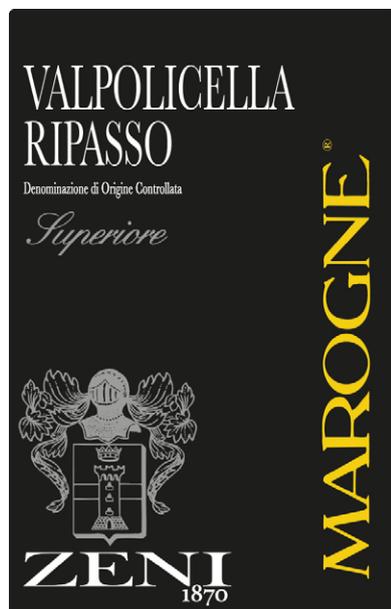
Vine yield per hectare / 90 ql./ha

Grape harvest / hand selection of the best grape bunches coming from hilly vineyards. The grape picked at the beginning of the harvest is collected in small crates and left to raisin before being vinified with the rest of the grape picked by the end of the harvest

Vinification techniques / traditional skin fermentation followed by 10-15 days maceration. After fermentation the unpressed Amarone skins are added to Valpolicella wine, according to the traditional Valpolicella "ripasso" technique

Ageing / in oak barrels for 10-12 months, depending on the vintage, followed by a short stay in stainless steel vats

Wine analysis / Alcohol content 13.7% vol.,
Residual sugar 4 g/l, Dry extract 28 g/l,
Total acidity 5.60 g/l, pH 3.40



Colour / deep ruby red

Bouquet / vinous, full-bodied,
with hints of black cherry and well-ripened fruit

Palate / rounded, velvety, full-bodied and lingering

Food and wine pairing / recommended with
grilled red meat, pasta with sauce,
fermented cheese, roast meat

Serving suggestions / wine to be best enjoyed
within 4 years from bottling

Service temperature / 17°-19°C

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