

Valpolicella Ripasso

MONTE DEI RAGNI & ZENO ZIGNOLI



LOCALITY: ITALY – Veneto

APPELLATION: Valpolicella Classica DOC

GRAPE VARIETY: Corvina, Corvinone, Rondinella, Molinara and Osoleta

WINEMAKER: Zignoli Zeno

VINEYARD: On average 35-year-old vines, with the oldest around 80 years old. Planted over limestone and grey marl soil from 200m elevation.

VITICULTURE: Pergola system. Permaculture. Organic (not certified).

WINEMAKING: De-stemmed. Macerated for 2 weeks. Then fermented over ambient yeasts with very gentle punch-downs by hand. And re-fermentation on marc d'Amarone.

AGING: Aged for 2-4 years in barrels.

BOTTLING: Then bottled and aged for 1-2 additional years.

