

Zenato Valpolicella Superiore Ripassa Italy 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020
GRAPE Corvina/Blend
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Veneto

Rationale

Italy's Valpolicella area encompasses several neighboring valleys that include seven different villages. Notwithstanding some seriously esoteric exceptions, when it comes to red wine, Valpolicella is dedicated to the production of four grape varieties: Corvina, Corvinone, Rondinella, and Molinara. However, as a result of when the grapes are picked and what is done after, Amarone can be starkly different in the bottle than your average red wine.

The fruit destined to become Amarone is picked a bit later to ensure ripeness— usually in mid-October. The grapes are then left all winter to dry into raisins. As soon as the dried grapes for the Amarone are fermented, selected batches of Valpolicella wine are “re-passed” over the Amarone lees, thus starting a second fermentation that slightly increases the alcohol content and gives the wine deeper color and more complex aromas. The Superiore designation comes from the fact that it has a slightly higher alcohol level than mandates by the minimal amount mandated by the Valpolicella appellation.

Founded in 1960 by Sergio and Carla Zenato, the winery is located in San Benedetto di Lugana, 15 miles west of Verona, on the shore of the fascinating and oneiric Lake Garda. The winery quickly grew a solid reputation for high-quality wines made from the local grape, Trebbiano di Lugana. Then, beginning in the 1990s, Sergio extended his horizons, and over time, the winery has been passed to Sergio and Carla's children, who have maintained and expanded upon this vision with other wines, including this Valpolicella.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Ruby
RIM VARIATION Pink
Stained Tears: Low

Structure

RESIDUAL SUGAR Off-Dry
ACID Med+
ALCOHOL High
TANNIN Medium
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY High

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red / Sour Cherry
Condition: Ripe, Jammy / Candied, Raisinated / Dried

BLACK FRUIT Black Raspberry • Raisin • Black Cherry • Black Currant / Cassis • Black Plum
Condition: Jammy / Candied, Ripe, Raisinated / Dried

FLORAL Rose • Jasmine *Condition: Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Tomato Leaf • Tomatoes / Sun-Dried • Mushrooms (Brown) • Rhubarb

HERBAL Tea Leaf / Bergamot • Chicory • Oregano • Rosemary • Tobacco Leaf

OTHER SPICES Licorice (Red) • Black Pepper • Sassafras • Licorice (Black)

ORGANIC EARTH Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Walnut • Almond / Marzipan • Pecan / Brittle

CHEMICAL COMPOUNDS Volatile Acidity • Maderization