

Zane, Valpolicella Ripasso D.O.C

"Zane" – Veneto, Italy



TECHNICAL NOTES

Alcohol: 14.0% by vol.

Sub-region: Veneto

Varietals: 50% Corvina, 40% Corvinone, 10% Rondinella.

WINE MAKING PROCESS

Controlled cold fermentation for 20 days with three times daily re-mixing and using French delastage system twice. A complete refermentation in February/March on the Amarone and/or Recioto's skins of grapes.

TASTING NOTES

Zane comes from the time-honoured blend of corvina, corvinone and rondinella grapes, using the traditional method of refermenting or "ripasso" on Amarone's skins of the grapes. It has a delicate flavour of red berry fruits with a hint of spices on the nose.

SUGGESTED FOOD PAIRINGS

It has a soft and well-rounded finish on the palate which makes it the ideal accompaniment to casseroles and red meat dishes.




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