

Azienda Agricola  
**BOSCAINI CARLO**



## Zane Valpolicella DOC Classico Superiore Ripasso



Born from the slopes of the hills, situated on the round of Sant'Ambrogio di Valpolicella, in the heart of the classic area of Valpolicella region. 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.

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

**GRAPES:** Corvina 50%, Corvinone 40%, Rondinella 10% refermenting on Amarone and Recioto's skins of grapes

**GROWING SYSTEM:** Guyot; 4,000 vine stocks per hectare

**PRODUCTION PER HECTARE:** 12000 Kg grapes/ha

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

**MATURATION IN BARRELS:** 18 - 24 months

**TYPE OF BARRELS FOR REFINEMENT:** in oak barrels of 1500/3000/5000 lt

**REFINEMENT IN BOTTLE:** 8 months

**ANALYSIS:** 14% vol., total acidity 5,5/5,7 g/l

**STORAGE:** Keep the bottle away from light at no more than 20°C for 5/10 years

**BOTTLE:** Heavy green Bordolese (0,75l) - some Magnum (1,5l)

**Azienda Agricola Boscaini Carlo**

Via Sengia - Tel. +39 045 7731412 - S.Ambrogio di Valpolicella, (VR) - Italia - [info@boscainicarlo.it](mailto:info@boscainicarlo.it)