

Azienda Agricola  
**BOSCAINI CARLO**



## Zane Valpolicella DOC Classico Superiore Ripasso



From the slopes of the Grola hills in the heart of the classic Valpolicella region, we bring you a new wine, ZANE (tsar-nay). This wine is born of the time-honoured blend of corvina, corvinone and rondinella grapes using the traditional method of refermenting or "ripasso" with Amarone. ZANE 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.  
Ideal serving temperature: 16° to 18° C

**GRAPE:** Corvina 50%, Corvinone 40%, Rondinella 10%

**GROWING SYSTEM:** Guyot; 4,000 vinestocks per hectare.

**PRODUCTION PER HECTARE:** 12,000 Kg grapes/ha

**WINEMAKING:** Controlled cold fermentation with re-mixing three times daily using French delastage system twice. A complete refermentation in March on the Amarone and recioto skins.

**MATURATION:** 18 months in Slavonian oak casks of 1500 litres .  
Refinement in bottle 8 months

**ANALYSIS:** 14% volume

**STORAGE:** Keep the bottle away from light at no more than 20°C

**BOTTLE:** Heavy green Bordolese 0,75l  
No of bottles produced 4,000

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