

Rovertondo: the second life of Valpolicella according to Tinazzi

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Tinazzi's Rovertondo Valpolicella Ripasso Superiore showcases the innovative Ripasso method, where Valpolicella wine undergoes second fermentation over Amarone skins. This Veronese wine combines 90% Corvina-Corvinone with 10% Rondinella, aged 12 months in oak barrels, delivering complex flavors of plum, cherry, vanilla, and elegant tannins perfect for traditional Italian cuisine.

From its home in Lazise on the shores of Lake Garda, the Tinazzi family has established itself as a dedicated interpreter of the great Veronese winemaking traditions. With a philosophy that balances respect for the past and a vision for the future, Tinazzi crafts wines that speak clearly of

their origins.

In particular, the **Tenuta Valleselle** line is a tribute to the classic appellations of the Verona area, where each bottle encapsulates a story of soil, climate, and human dedication. This commitment is evident in their **Rovertondo**, a wine that masterfully represents one of the most unique production methods in the world: the **Ripasso**.

The Valpolicella region, a landscape of rolling hills nestled between Verona and the Lessini Mountains, is the birthplace of iconic red wines made primarily from native grapes like **Corvina**, **Corvinone**, and **Rondinella**. It is here that the **Ripasso method** was born, an ingenious technique that gives a second, richer life to Valpolicella wine.

In late winter, after the fermentation of the prestigious Amarone, the fresh Valpolicella Superiore wine is “re-passed” over the warm, sugar-rich pomace of Amarone. This second fermentation enriches the wine with more body, complexity, colour, and aromatic depth, creating a bridge between the vibrant character of a classic Valpolicella and the opulent structure of its celebrated older sibling.

The **Rovertondo Valpolicella Ripasso Superiore DOP** is a perfect expression of this oenological art. The grapes, a blend of 90% Corvina and Corvinone with 10% Rondinella, are sourced from selected vineyards across the Valpolicella area. The health and vitality of these vineyards, where biodiversity is encouraged, are fundamental. The role of pollinators, like bees, is crucial in maintaining this balanced ecosystem, which allows for the cultivation of perfectly ripe and healthy grapes. These are **harvested by hand in October**, a testament to the winery’s focus on quality from the very first step. The initial fermentation takes place at a controlled temperature to preserve the grapes’ primary aromas. Then, at the end of December, the magic happens: the wine is passed over Amarone skins, where it acquires its signature structure and

complexity. The process concludes with **12 months of maturation in French and American oak barrels** of various sizes, which polishes the tannins and integrates the wine's components.

In the glass, Rovertondo presents a **deep, bright ruby-red colour**. The nose is an inviting chorus of ripe red fruits and spices; notes of **plum and sour cherry emerge first, followed by elegant hints of vanilla and cacao** from its time in wood, all tied together by a delicate floral touch.

On the palate, the wine delivers a **pleasant smoothness and remarkable harmony**. It has a strong, persistent flavour, supported by excellent, soft tannins that provide structure and complexity without ever being aggressive. The finish is long, clean, and elegant.

This wine's versatility makes it a superb companion at the table. To fully appreciate its character, it should be served at room temperature (around 20°C). It pairs beautifully with the traditional dishes of its homeland, such as **autumn risottos with mushrooms or red chicory**, pasta with beans, and roasted or boiled meats, especially when served with the typical Veronese "*pearà*" sauce.

With Rovertondo, Tinazzi offers not just a wine, but a sensory journey into the heart of Valpolicella. It is a label that embodies the soul of the Ripasso technique: a wine of richness and meditation yet endowed with a grace and balance that make it immensely enjoyable. It is a tribute to a territory and a tradition, interpreted with the clarity and precision that define the Tinazzi style.

Key points

- **Unique Ripasso method:** second fermentation over warm

Amarone skins enriches Valpolicella with complexity and structure.

- **Premium grape blend:** 90% Corvina-Corvinone, 10% Rondinella from hand-harvested October grapes in Valpolicella region.
- **12-month oak aging:** French and American barrel maturation creates soft tannins and vanilla-cacao notes.
- **Food pairing excellence:** perfect with autumn risottos, pasta with beans, and roasted meats at 20°C.
- **Tinazzi heritage:** family winery from Lazise combines traditional Veronese methods with modern precision.



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