

Tinazzi G77 Valpolicella Ripasso: the heart of Valpolicella, redefined by a new generation

scritto da Redazione Wine Meridian | 3 Ottobre 2025



Tinazzi G77 Valpolicella Ripasso represents a masterful interpretation of traditional Venetian winemaking through modern innovation. This family-owned winery creates exceptional wines using the historic Ripasso method, blending Corvina, Corvinone, and Rondinella grapes to produce a complex, elegant wine that perfectly balances power with contemporary refinement and sustainable vineyard practices.

Based in Lazise, in the province of Verona, the Tinazzi family has established itself as a dynamic and significant interpreter of the great wines of the Veneto region. With a

history rooted in the territory, the winery combines a deep respect for tradition with a forward-thinking vision, constantly seeking the purest expression of its vineyards. The “**Tinazzi Generation**” project, from which the G77 label originates, perfectly embodies this philosophy: a bridge between the wisdom of the past and the ambition of the future, aimed at creating wines that are both timeless and contemporary. This commitment is reflected in their meticulous care for the vineyards, where sustainable practices promote a healthy and vibrant ecosystem.

The Valpolicella region is the cradle of some of Italy's most celebrated red wines, made from native grapes like **Corvina**, **Corvinone**, and **Rondinella**. It is a landscape of rolling hills and unique microclimates, where viticulture has been practiced for centuries. The health of these vineyards is paramount, and practices that encourage biodiversity, including protecting **the vital role of bees as indicators of a balanced environment**, are crucial for producing grapes of exceptional quality. It is in this context that the historic “**Ripasso**” **technique** was born. This method involves re-fermenting the Valpolicella Superiore wine on the warm, still-sweet pomace of Amarone skins. This second fermentation enriches the wine, imparting greater structure, aromatic complexity, and intensity.

The G77 Valpolicella Ripasso Superiore DOP is a flagship expression of this tradition. The blend is composed of **90% Corvina and Corvinone, with 10% Rondinella**, sourced from selected vineyards across the Valpolicella area. The winemaking process begins with a soft crushing and fermentation at controlled temperatures. At the end of December, the wine undergoes its defining transformation: it is “**repassed**” on **Amarone skins**, absorbing their rich character. The journey concludes with a maturation period of about **12 months in 5 hl French and American oak barrels**, a step that refines its tannins and integrates its complex

flavours.

In the glass, the wine presents a **deep red colour, which develops subtle garnet hues with aging**. The bouquet is rich and complex, opening with intense aromas of **cherry and plum jam**. These fruity sensations are elegantly interwoven with **balsamic and spicy notes, where a distinct hint of liquorice emerges**, adding depth and sophistication. On the palate, the wine is **full and enveloping, showcasing a remarkable structure**. It reveals a pleasant harmony between smooth tannins, vibrant acidity, and a savoury core, leading to a long and satisfying finish.

This Valpolicella Ripasso finds its ideal companions in flavourful and structured dishes. It pairs beautifully with **autumn risottos, pasta with beans, and rich preparations like stewed and roasted meats**. To fully appreciate its aromatic profile and balanced palate, it should be served at a temperature of **18–20°C**.

The G77 is more than just an excellent wine; it is a declaration of intent from Tinazzi. It represents the ability to honour a precious oenological heritage while interpreting it with a modern accent of precision and elegance. It is a wine that tells the story of Valpolicella through the lens of a new generation, offering a tasting experience that is both powerful and refined, authentic and globally appealing.

Key points

- **Traditional Ripasso method:** re-fermentation on warm Amarone skins creates complex, structured wine
- **Sustainable family winery:** Tinazzi combines heritage with eco-friendly vineyard practices in Veneto
- **Premium grape blend:** 90% Corvina/Corvinone, 10%

Rondinella from select Valpolicella vineyards

- **Complex tasting profile:** cherry-plum jam aromas with balsamic, spicy notes and liquorice hints
- **Perfect food pairings:** ideal with autumn risottos, pasta dishes, and roasted meats



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



**MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE**

