

Valpolicella

i Classici

Doc

Vineyard location:

Valpolicella Classica zone
(hilly band to the north of Verona)

Soil:

red-brown soil on detrital,
limestone-marly and basaltic
sediments

Grape varieties:

Corvina
Rondinella

Grape harvest:

hand picking
in one harvesting session

Vinification techniques:

traditional skin fermentation
for 5-7 days

Ageing:

in stainless steel vats

Wine analysis:

alcohol content 12.5 % vol.

Colour:

ruby red

Bouquet:

fine, fragrant, with fruity hints
of blackberry and cherry

Palate:

dry, intense and harmonic

Food and wine pairing:

recommended with grilled
red meat, pasta with sauce,
fermented cheese

Service suggestions:

wine to be best enjoyed
within 3 years from bottling

Service temperature:

15°-16°C



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1870

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