

Valpolicella

Vigne Alte Doc Superiore

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 selection of the grape
bunches that have reached
optimum ripeness

Vinification techniques:

traditional skin fermentation
followed by 6-8 days maceration

Ageing:

in oak barrels for one year,
depending on the vintage

Wine analysis:

alcohol content 13 % vol.

Colour:

bright ruby red

Bouquet:

velvety, elegant,
with hints of hay and fruit

Palate:

harmonic, full-bodied
and lingering

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:

16°-18°C



ZENI
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA
via Costabella, 9 - Tel +39 045 7210022
www.zeni.it - info@zeni.it

