

# Amarone della Valpolicella

*riserva "Nino Zeni"*

Docg Classico

**Vineyard location:**

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

**Soil:**

hilly zone characterized  
by clay and silt soils

**Grape varieties:**

Corvina  
Corvinone  
Rondinella

**Grape harvest:**

hand selection of the best grape  
bunches coming from hilly  
vineyards. The grape is collected  
in small crates and left to raisin  
to achieve a high concentration  
of sugar, extracts, aromas and  
glycerin

**Vinification techniques:**

raising of the grapes  
for 5 months followed by 25-30  
days maceration in wood vats  
with hand break of the skins

**Ageing:**

oak barrels and a short part  
in Barrique for 5 years

**Wine analysis:**

alcohol content 16 % vol.

**Colour:**

deep ruby red  
with a garnet red tinges

**Bouquet:**

strong and embracing  
with hints of dried fruit, spices,  
chocolate, cinnamon  
and toasted almond

**Palate:**

austere, full bodied, lingering  
and with a delicate acidity

**Food and wine pairing:**

recommended with braised  
meat, spicy meat  
and mature cheese

**Service suggestions:**

long-lived wine

**Service temperature:**

17°-19°C,  
uncork the bottle  
at least an hour  
before serving



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