

Amarone della Valpolicella

Barriques

Docg

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
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 4 months followed by
traditional skin fermentation
and 4 weeks maceration

Ageing:

in French oak barriques
for 12-24 months, depending
on the vintage, followed by
a short stay in stainless steel vats

Wine analysis:

alcohol content 16 % vol.



Colour:

deep ruby red
with a garnet red tinge

Bouquet:

pervasive, with notes of vanilla
and hints of cocoa and spices

Palate:

full-bodied, harmonic, pleasantly
tannin-rich, with notes of vanilla

Food and wine pairing:

recommended with red meat,
braised meat, game and
fermented cheese;
meditation wine

Service suggestions:

wine to be best enjoyed
within 8-10 years from bottling

Service temperature:

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



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