

Corvar

speciali

Igt Rosso Veronese

Vineyard location:
the province of Verona

Soil:
hilly soil of morainic origin and
red-brown soil of volcanic origin

Grape varieties:
Corvina grossa
Cabernet Sauvignon

Grape harvest:
hand selection, in different
harvesting sessions, of the best
grape bunches that have reached
optimum ripeness. The grapes are
collected in small crates and left to
raisin for a while

Vinification techniques:
traditional skin fermentation
followed by 2-3 weeks maceration

Ageing:
in French oak barriques
for 12-18 months

Wine analysis:
alcohol content 16 % vol.



Colour:
deep ruby red with
a garnet red tinge

Bouquet:
hints of ripe red berry fruit with
sweet spicy and vanilla notes

Palate:
velvety, with harmonic complexity

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

Service suggestions:
wine to be best enjoyed
within 6 years from bottling

Service temperature:
16°-18°C
uncorking the bottle at least
half an hour before serving



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