

Cruino

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

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:
traditional skin fermentation
followed by 2-3 weeks maceration

Ageing:
in French oak barriques for 10-18
months, depending on the vintage

Wine analysis:
alcohol content 16 % vol.

Colour:
deep ruby red with
a garnet red tinge

Bouquet:
hints of hay, bitter almond
and dried fruit

Palate:
full-bodied, overwhelming,
mineral, slightly balsamic

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

Service suggestions:
wine to be best enjoyed
within 10 years from bottling

Service temperature:
17-19°C
uncorking the bottle at least
half an hour before serving



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