

Rosato

marogne

Igt Veronese

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

Corvina
Rondinella

Grape harvest:

hand selection of the grape
bunches that have reached
optimum ripeness

Vinification techniques:

gentle pressing of the grapes
followed by temperature-controlled
fermentation of the first pressed
must

Ageing:

in 500-litre French Tonneaux
followed by a short stay in
stainless steel vats

Wine analysis:

alcohol content 13 % vol.

Colour:

cherry red
with a pink tinge

Bouquet:

pleasantly fruity and floral
with delicate spicy notes

Palate:

fresh, savory, intense
and lingering

Food and wine pairing:

wine for everyday dining,
recommended with seafood
and main courses with fish

Service suggestions:

a young-drinking wine

Service temperature:

10°-12°C



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