

Corvina

FEF Collection

Igt Rosso Veronese

Vineyard location:
the province of Verona

Soil:
hilly soil of morainic
and volcanic origin

Grape varieties:
Corvina

Grape harvest:
hand selection of the best
grape bunches

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

Ageing:
in stainless steel vats for 10 months

Wine analysis:
alcohol content 13 % vol.

Colour:
bright ruby red

Bouquet:
fruity hints and spicy notes

Palate:
intense and persistent

Food and wine pairing:
recommended with pasta
with sauce, grilled red
meat, cheese

Service suggestions:
wine to be best enjoyed
within 2 years from bottling

Service temperature:
18°-20°C



ZENI
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA
via Costabella, 9 - Tel +39 045 7210022
www.zeni.it - info@zeni.it

