

Amarone della Valpolicella

Vigne Alte

Docg Classico

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 3 months followed by
traditional skin fermentation
and 3-4 weeks maceration

Ageing:

in oak barrels for 2-4 years,
depending on the vintage

Wine analysis:

alcohol content 16.5 % vol.

Colour:

deep ruby red
with a garnet red tinges

Bouquet:

stylish, elegant, with notes of fruit
preserved in alcohol and hints
of cocoa and spices

Palate:

overwhelming, harmonic,
warm and lingering

Food and wine pairing:

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

Service suggestions:

wine to be best enjoyed
after 5 years from bottling

Service temperature:

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



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