



ZENIT
1870



PASSAPORTO
DIVINO

ITALIAN REPUBLIC

Passaporto Divino

Surname

ZENI

Name

FRATELLI

Citizenship

ITALIANA

Date of birth

1870

Place of birth

BARDOLINO - VERONA - ITALIA

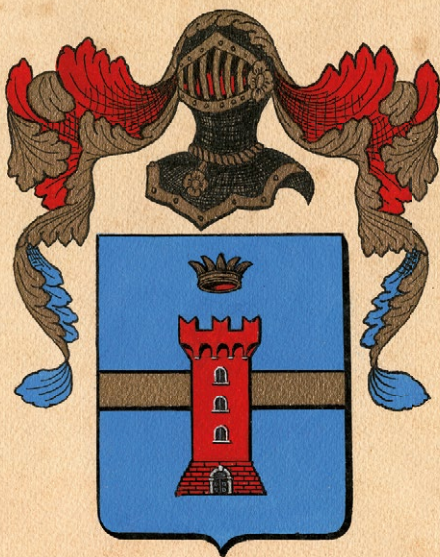


Famiglia Zeni

Zeni Family







ZENI

FONTE

*Dal diploma di nobiltà
19. V. 1649. -*

DESCRIZIONE

*Registr. al N.º 688
Vol. 1.º - A. 1947*

*Il Fautore
di Roma 18. 10. 1947
di Roma 18. 10. 1947*

Valente

The History

The passion for wine is passed on from generation to generation, but is set in stone only in the 30s, when the brothers Faustino and Ernesto start a small winery in one of the old historic quarters of Bardolino.

The turning point of the winery though occurred several years later, when Gaetano, called Nino took over after the death of his father Faustino. In 1966 started a new era of continuous improvement in the quality of the wines with the development of new vinification techniques in the newly built wine cellar, still today the winery's head office.

The consistent improvement of the wines and the continuous search to include new techniques in the production system are still at the heart of the winery's philosophy, pursued today with enthusiasm and dedication by Gaetano's children Fausto, Elena and Federica who succeeded in the family business after his death.

They all inherited their father's bond with the land, the passion for the vineyard and the attitude in business. A generational change that carries on a legacy that sinks its roots into a centuries-old viticultural tradition.









MAP OF THE LANDS OF OUR WINES IN VERONA - LEGEND

MORENIC SEDIMENT

Glacial bedrock soils



Deep soils, clay loam and silty clay loam, with few medium gravelly rock fragments, calcareous, moderately alkaline.

HILLS

Chalk rocky bedrock soils



Moderately deep soils, silty clay loam, with common medium gravelly rock fragments, strongly calcareous, moderately alkaline.



Moderately deep soils, moderately fine textured with common medium gravelly rock fragments, extremely calcareous, moderately alkaline.



Moderately deep soils, moderately fine textured with abundant medium gravelly rock fragments, extremely calcareous, moderately alkaline.



Moderately deep soils, medium textured with many medium gravelly rock fragments, extremely calcareous, moderately alkaline.



Fine textured soils with common rock fragments, slightly calcareous, moderately alkaline.

Basalt bedrock soils



Deep soils, moderately fine textured with few medium gravelly rock fragments, non-calcareous, neutral.

Paleolithic-landslide soils



Moderately deep soils, medium textured with variable percentages of gravelly rock fragments (from common to abundant), slightly calcareous, slightly alkaline.

Colluvial sediment soils



Moderately fine textured soils with common medium gravelly rock fragments, extremely calcareous, moderately alkaline.



Deep soils, moderately fine textured with few medium gravelly rock fragments, non-calcareous, moderately alkaline.

PLANES

Alluvial soils from pre-Alpine streams



Moderately deep soils, medium textured with abundant coarse gravelly rock fragments, strongly calcareous, moderately alkaline.



Deep soils, moderately fine textured, strongly calcareous, moderately alkaline.



Deep soils, moderately fine textured with many gravelly rock fragments, non-calcareous, slightly alkaline.



Deep soils, moderately fine textured, non-calcareous, slightly alkaline.

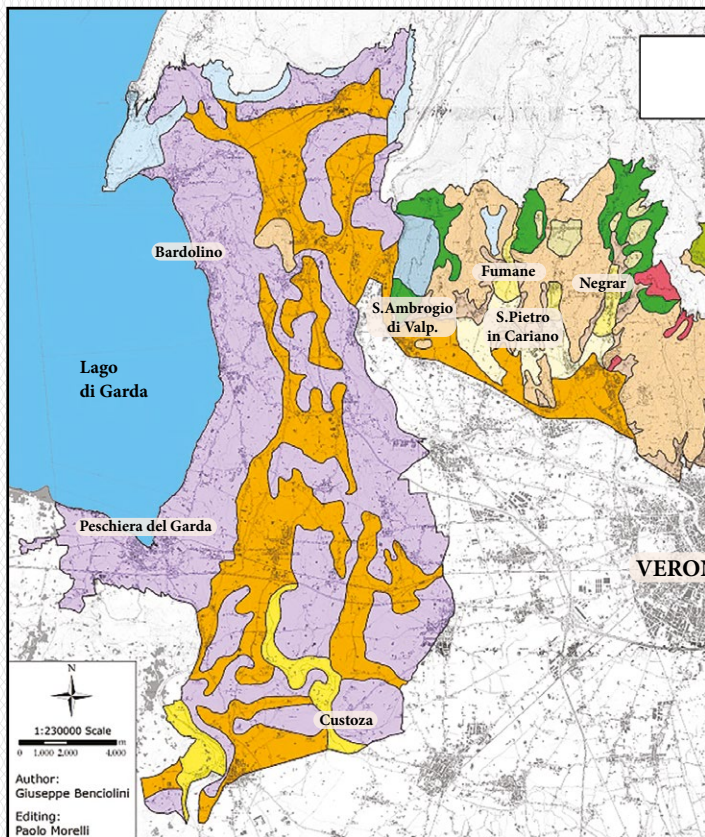


Deep soils, coarse textured with few gravelly rock fragments, moderately calcareous, moderately alkaline.

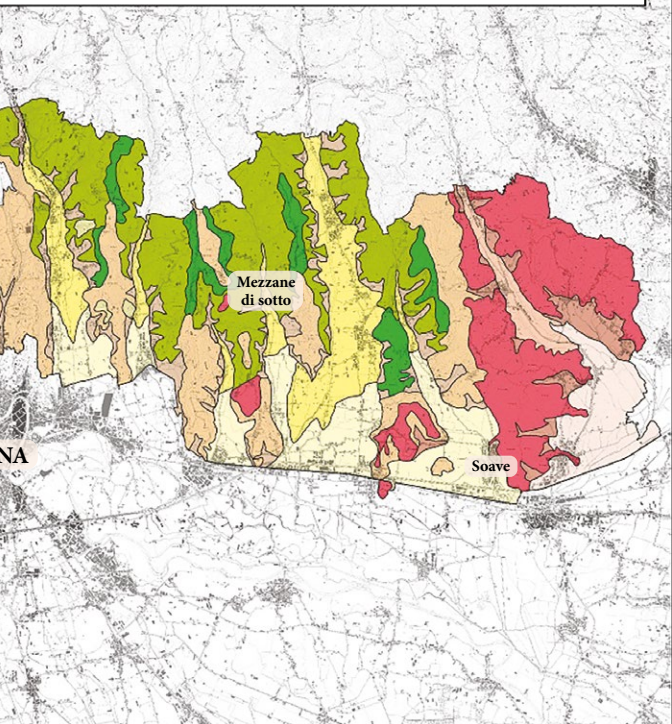
Alluvial soils from fluvio-glacial planes



Deep soils, loam and sandy loam, with many medium gravelly rock fragments, non-calcareous in the topsoil, strongly calcareous on depth, moderately alkaline.



Map of the lands of our wines in Verona



WINES

- 1 Bardolino Superiore Docg Classico
Bardolino I Filari del Nino Doc Classico
Costalago Rosso Veronese Igt
- 2 Chiaretto Bardolino Vigne Alte Doc Classico
Bardolino Chiaretto Spumante Doc
Rosato Veronese Marogne Igt
- 3 Cruino Rosso Veronese Igt
Garganega Vigne Alte Igt
Bardolino Superiore Docg Classico
- 4 Bardolino Vigne Alte Doc Classico
- 5 Custoza Vigne Alte Doc
- 6 Lugana Vigne Alte Doc
Lugana Marogne Doc
- 7 Amarone della Valpolicella Docg Classico
Recioto della Valpolicella Vigne Alte Docg Classico
Valpolicella Vigne Alte Doc Superiore
- 8 Amarone della Valpolicella Vigne Alte Docg Classico
Valpolicella Ripasso Marogne Doc Superiore
- 9 Amarone della Valpolicella Docg Classico
Valpolicella Ripasso Marogne Doc Superiore
- 10 Amarone della Valpolicella Barriques Docg
Amarone della Valpolicella Nino Zeni Docg Classico
Valpolicella Ripasso Marogne Doc Superiore
- 11 Amarone della Valpolicella Docg
- 12 Soave Vigne Alte Doc Classico



Chiaretto Bardolino Spumante Doc Brut

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

As per production regulation
produced mainly from:
Corvina and Rondinella

Grape harvest:

hand selection of the grape
bunches that have reached
optimum ripeness

Vinification techniques:

gentle pressing of the grapes,
slow temperature-controlled
fermentation followed by
secondary fermentation
in stainless steel tanks according
to the Charmat Process

Wine analysis:

Alcohol content 12,5% vol.

Colour:

bright pink

Bouquet:

fragrant, with fruity and floral notes

Palate:

well-rounded, savoury, with
pleasant and juicy fruity notes

Serving suggestions:

a young-drinking wine, to be
served at a temperature of
8-10°C to best enjoy its typical
fragrance





I CLASSICI

*A simple yet elegant
interpretation of the style
and typicity of the Classic
Veronese Wines.*

Soave Doc Classico

Custoza Doc

Pinot Grigio delle Venezie Doc

Chiaretto Bardolino Doc Classico

Bardolino Doc Classico

Valpolicella Doc



VIGNE ALTE

A careful selection of the best grapes that have reached optimum ripeness: this is the main distinguishing feature of the wines belonging to the Vigne Alte selection.

Chiaretto Bardolino Vigne Alte Doc Classico
Bardolino Vigne Alte Doc Classico
Valpolicella Vigne Alte Doc Superiore
Soave Vigne Alte Doc Classico
Custoza Vigne Alte Doc
Garganega Vigne Alte Igt
Lugana Vigne Alte Doc



Chiaretto Bardolino Vigne Alte Doc Classico

Vineyard location: Bardolino Classico zone, soil of morainic origin.

Grape varieties: As per production regulation produced mainly from: Corvina and Rondinella

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: devatting of the first-pressed must after a 12-36 hours maceration followed by temperature-controlled fermentation. Ageing in stainless steel vats

Bouquet: intense and fruity, with hints of peach blossom, rose and violet

Palate: dry, harmonic and perky

Bardolino **Vigne Alte** **Doc Classico**

Vineyard location: Bardolino Classico zone, hilly soils of morainic origin.

Grape varieties: As per production regulation produced mainly from: Corvina and Rondinella

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: traditional skin fermentation followed by 4-6 days maceration. Ageing in stainless steel vats

Bouquet: intense, fruity, slightly vinous

Palate: full, fragrant and harmonic



Valpolicella **Vigne Alte** **Doc Superiore**

Vineyard location: Valpolicella Classica hilly zone. Red-brown soil on detrital, limestone-marly and basaltic sediments.

Grape varieties: As per production regulation produced mainly from: Corvina, Corvinone and Rondinella

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: traditional skin fermentation followed by 6-8 days maceration.

Bouquet: velvety, elegant, with hints of hay and fruit

Palate: harmonic, full and lingering





Soave Vigne Alte Doc Classico

Vineyard location: Soave Classico hilly zone. Tuff soil of volcanic origin.

Grape varieties: As per production regulation produced mainly from: Garganega, Trebbiano di Soave and Chardonnay

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature. Ageing in stainless steel vats.

Bouquet: intense, delicate, with hints of elder and vine flower

Palate: elegant, lingering, with a slightly bitter finish.



Custoza Vigne Alte Doc

Vineyard location: Custoza. Hilly soil of morainic origin.

Grape varieties: As per production regulation produced mainly from: Trebbiano Toscano, Garganega, Tocai, Cortese and Chardonnay

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature. Ageing in stainless steel vats.

Bouquet: intense and elegant, with fruity hints of tropical fruit and honey

Palate: lingering, velvety and delicate.

Garganega

Vigne Alte

Igt

Vineyard location: the province of Verona, hilly soil of morainic origin

Grape varieties: Garganega 100%

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature. Ageing in stainless steel vats.

Bouquet: delicate, intense, with hints of flowers, banana and green apple

Palate: slightly sweet, velvety, harmonic and elegant.



Lugana

Vigne Alte

Doc

Vineyard location: Lugana, hilly clay- and limestone-rich soil.

Grape varieties: Trebbiano di Lugana 100%

Grape harvest: hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques: maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature. Ageing in stainless steel vats.

Bouquet: intense and rich, with fruity hints of peach and citrus fruit

Palate: fresh, full and delicate.





MAROGNE

A highly selected production combining a low yield per hectare with specific vinification techniques. The result are wines capable of conveying the rich varietal potential of our ancient vinegrowing land.

Lugana Marogne Doc

Rosato Veronese Marogne Igt

Valpolicella Ripasso Marogne Doc Superiore

Lugana Marogne Doc

Vineyard location:

Lugana (southern shore
of Lake Garda)

Soil:

hilly soil of clay and limestone
origin, red-brown soil on detrital
sediments

Grape varieties:

Trebbiano di Lugana 100%

Grape harvest:

hand selection of the grape
bunches that have reached
optimum ripeness

Vinification techniques:

maceration on the skins,
gentle pressing of the grapes
and must fermentation
at controlled temperature

Ageing:

ageing on its lees in stainless
steel vats

Wine analysis:

Alcohol content 13% vol.,

Colour:

straw yellow

Bouquet:

fruity and pervasive, with hints
of honey and fruit

Palate:

savoury, well-rounded, lingering

Serving suggestions:

a firmly structured wine to be
best enjoyed within 3 years from
bottling, served at a temperature
of 12-14°C.





Rosato Veronese **Igt**

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

As per production regulation
produced mainly from:
Corvina and 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 oak barrels, depending on the
vintage, 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, savoury, intense
and lingering

Serving suggestions:

a young-drinking wine,
to be served at a temperature
of 10-12°C to best enjoy
its typical fragrance

Valpolicella Superiore Ripasso Marogne

Doc

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:

As per production regulation
produced mainly from:
Corvina, Corvinone and Rondinella

Grape harvest:

hand selection of the best grape
bunches coming from hilly vineyards.

Vinification techniques:

traditional skin fermentation followed
by 10-15 days maceration. After
fermentation the unpressed Amarone
skins are added to Valpolicella
wine, according to the traditional
Valpolicella "ripasso" technique

Ageing:

in oak barrels, depending on the
vintage, followed by a short stay in
stainless steel vats

Wine analysis:

Alcohol content 14% vol.

Colour:

deep ruby red

Bouquet:

vinous, full-bodied, with hints of
black cherry and well-ripened fruit

Palate:

rounded, velvety, full-bodied
and lingering

Serving suggestions:

wine to be best enjoyed within
4 years from bottling, served
at a temperature of 17-19°C





GLI SPECIALI

*Intense and elegant wines
with strong individuality.
New ways of interpreting
varietal typicity...*

Bardolino Superiore Docg Classico
Costalago Bianco Tre Venezie Igt
Costalago Rosso Veronese Igt
Corvar Rosso Veronese Igt
Cruino Rosso Veronese Igt

Bardolino Superiore

Docg Classico

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

As per production regulation
produced mainly from:
Corvina, Corvinone and Rondinella

Grape harvest:

late harvest performed when
the grapes have reached
optimum ripeness

Vinification techniques:

traditional skin fermentation
followed by 10/15 days maceration

Ageing:

in oak barrels, depending on the
vintage, followed by a short stay in
stainless steel vats

Wine analysis:

Alcohol content 13,5% vol.

Colour:

deep ruby red

Bouquet:

warm, with hints of ripe red berry
fruit and spicy notes

Palate:

full-bodied, mouth-filling
and pleasantly tannin-rich

Serving suggestions:

wine to be best enjoyed within
4 years from bottling, served
at a temperature of 16-18°C





Costalago Bianco Tre Venezie

Igt

Vineyard location:

Venetian winegrowing areas

Soil:

hilly soil of morainic
and volcanic origin

Grape varieties:

Garganega and Chardonnay

Grape harvest:

hand selection of the grape
bunches that have reached
optimum ripeness

Vinification techniques:

maceration on the skins,
gentle pressing of the grapes
and must fermentation
at controlled temperature

Ageing:

in stainless steel vats

Wine analysis:

Alcohol content 13,5% vol.

Colour:

straw yellow with a greenish tinge

Bouquet:

pleasantly floral with fruity hints of
banana/tropical fruits and citrus fruit

Palate:

savoury, mineral-rich and lingering

Serving suggestions:

a firmly structured wine to be best
enjoyed within 3 years from bottling,
served at a temperature of 12-14°C.

Costalago Rosso Veronese

Igt

Vineyard location:

the province of Verona

Soil:

hilly soil of morainic
and volcanic origin

Vine yield per hectare:

100 ql./ha

Grape varieties:

Veronese red grapes

Grape harvest:

hand selection of the grape
bunches that have reached optimum
ripeness

Vinification techniques:

traditional skin fermentation
followed by 15/20 days
maceration in November

Ageing:

in oak barrels, depending on the
vintage, followed by a short stay in
stainless steel vats

Wine analysis:

Alcohol content 14% vol.

Colour:

intense ruby red

Bouquet:

floral notes with hints
of well-ripened fruit

Palate:

vinous, velvety and lingering

Serving suggestions:

wine to be best enjoyed within
4 years from bottling, served
at a temperature of 18-20°C.





Corvar

Rosso Veronese Igt

Vineyard location:

the province of Verona

Soil:

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

Grape varieties:

Veronese red grapes

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 barriques

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

Serving suggestions:

wine to be best enjoyed within
6 years from bottling, served
at a temperature of 16-18°C,
uncorking the bottle at least
half an hour before serving.

Cruino

Rosso Veronese Igt

Vineyard location:

The province of Verona

Soil:

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

Grape varieties:

Corvinone 100%

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 technique:

Traditional skin fermentation
followed by 2-3 weeks maceration

Ageing:

in small and big oak barrels,
depending on the vintage

Wine analysis:

Alcohol content 16% vol.

Colour:

Deep ruby red with
a garnet red tinge

Bouquet:

Hints of hay, bitter
almonds and dried fruit

Palate:

Full-bodied, overwhelming,
mineral, slightly balsamic

Serving suggestions:

Wine to be best enjoyed within
6 years from bottling, served
at a temperature of 17-19°C,
uncorking the bottle at least
half an hour before serving.





Amarone della Valpolicella

A range of Amarone wines, from the most classic ones to the most refined Nino Zeni, which is the remarkable outcome of the traditional grape raisining technique, typical and unique in the Valpolicella area.

Amarone della Valpolicella Docg Classico

Amarone della Valpolicella Vigne Alte Docg Classico

Amarone della Valpolicella Barriques Docg

Amarone della Valpolicella Nino Zeni Docg Classico

Amarone Della Valpolicella

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:

As per production regulation produced mainly from:
Corvina, Rondinella and Corvinone

Grape harvest:

hand selection of the best grape bunches.

The grape is collected in small crates and left to raisin
in order to achieve a high concentration
of sugar, extracts, aromas and glycerine

Vinification techniques:

raising of the grapes followed by traditional skin
fermentation and 3-4 weeks maceration

Ageing:

in oak barrels, depending on the vintage

Wine analysis:

Alcohol content 15,5% vol.

Colour:

deep ruby red

Bouquet:

vibrant and fruity, with hints of well-ripened
fruit and spices

Palate:

velvety and rounded

Serving suggestions:

wine to be best enjoyed after three years
from bottling, served at a temperature
of 17-19°C, uncorking the bottle at least
half an hour before serving.



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:

As per production regulation produced mainly from:
Corvina, Corvinone and Rondinella

Grape harvest:

hand selection of the best grape bunches.
The grape is collected in small crates and left
to raisin in order to achieve a high concentration of
sugar, extracts, aromas and glycerine

Vinification techniques:

raising of the grapes followed by traditional skin
fermentation by 20/25 days maceration

Ageing:

in oak casks, depending on the vintage

Wine analysis:

Alcohol content 16% vol.,

Colour:

deep ruby red with a garnet red tinge

Bouquet:

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

Palate:

overwhelming, harmonic, warm and lingering

Serving suggestions:

wine to be best enjoyed after five years
from bottling, served at a temperature
of 17-19°C, uncorking the bottle
at least half an hour before serving.



Amarone Della Valpolicella Barriques

Docg

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:

As per production regulation produced mainly from:
Corvina, Corvinone and Rondinella

Grape harvest:

hand selection of the best grape bunches.
The grape is collected in small crates and left to
raisin in order to achieve a high concentration
of sugar, extracts, aromas and glycerine

Vinification techniques:

raising of the grapes followed by traditional skin
fermentation by 20/25 days maceration

Ageing:

in French oak barriques

Wine analysis:

Alcohol content 16% vol.,

Colour:

deep ruby red with a garnet red tinge

Bouquet:

pervasive, with notes of vanilla
and hints of cocoa and spices

Palate:

full-bodied, harmonic, pleasantly
tannin-rich, with notes of vanilla

Serving suggestions:

wine to be best enjoyed within 8-10 years
from bottling, served at a temperature
of 17-19°C, uncorking the bottle at least
half an hour before serving.



Amarone Della Valpolicella Nino Zeni

Docg Classico

Vineyard location:

Valpolicella Classica zone
(hilly band to the north of Verona)

Soil:

hilly zone characterized by clay and silt soils

Grape varieties:

As per production regulation produced mainly from:
Corvina, Corvinone and Rondinella

Grape harvest:

hand selection of the best grape bunches.

The grape is collected in small crates and left
to raisin in order to achieve
a high concentration of sugar,
extracts, aromas and glycerine

Vinification techniques:

25-30 days maceration in wood
vats with hand break of the skins.

Ageing:

oak barrels

Wine analysis:

Alcohol content 16% vol.,

Colour:

ruby red with a garnet red tinges

Bouquet:

strong and embracing with hints
of dried fruit, spices, chocolate,
cinnamon and toasted almond

Palate:

austere, full bodied, lingering
and with a delicate acidity

Serving suggestions:

long-lived wine; uncork the bottle
at least an hour before serving.









N°107
m 25

PRODOTTO
DAI VINI
DEI
VINO

N°108
m 50

PRODOTTO
DAI VINI
DEI
VINO

N°109
m 10

Dessert Wines

*The sublime sweet final note:
wines combining pleasantness with versatility.*

Recioto della Valpolicella Docg Classico

Recioto della Valpolicella Vigne Alte Docg Classico



Recioto Della Valpolicella Doc 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:

As per production regulation produced
mainly from:

Corvina, Corvinone and Rondinella

Grape harvest:

hand selection of the best grape
bunches. The grape is collected in
small crates and left to raisin in order
to achieve a high concentration of
sugar, extracts, aromas and glycerine

Vinification techniques:

raising of the grapes followed by
traditional skin fermentation and slow
maceration. When the must
is still sweet the alcoholic fermentation
is blocked by a series of frequent rackings

Ageing:

in oak barrels followed by
a short stay in stainless steel vats

Wine analysis:

Alcohol content 13% vol.

Colour:

ruby red

Bouquet:

intense, with fruity and floral notes

Palate:

pleasantly sweet, fresh and velvety

Serving suggestions:

wine to be best enjoyed after
two years from bottling, served
at a temperature of 15-16°C.

Recioto 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:

As per production regulation produced
mainly from:

Corvina, Corvinone and Rondinella

Grape harvest:

hand selection of the best grape.

The grape is collected in small crates
and left to raisin in order to achieve
a high concentration of sugar,
extracts, aromas and glycerine

Vinification techniques:

raising of the grapes followed by
traditional skin fermentation and slow
maceration.

When the must is still sweet the
alcoholic fermentation is blocked
by a series of frequent rackings

Ageing:

in oak casks followed by a short stay
in stainless steel vats

Wine analysis:

Alcohol content 13% vol.

Colour:

bright ruby red

Bouquet:

pervasive hints of earthy undergrowth,
blackberry and raspberry

Palate:

sweet, soft and velvety

Serving suggestions:

wine to be best enjoyed after two
years from bottling, served at
a temperature of 17-19°C.









ZENI
1870

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CAMPAIGN FINANCED ACCORDING
TO EC REGULATION N. 1308/13





ZENI
1870

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