

Passion also
has its own
denomination.

TeF
collection

FeF
collection

In the world of wine few letters
can tell many things.

In the case of FeF, the letters
used are the initials of our names,
Fausto, Elena, Federica,
an acronym by which we have
distinguished a selection of wines
that underlines the bond
of affections with our homeland,
the Bardolino.

A declaration of love
uncontrolled and unconditional.



Federica, Elena and Fausto Zeni.

FeF
collection

*We wanted to tell
something about ourselves.
We did it with
our wines.*

How many ways can we tell a story?

There are those who choose the paper and the pen, or the first keyboard it meets.

Who tells themselves in a sequence of photos to be entrusted to social media.

But for those born between vines and barrels it is the wine itself that collects
their own history, their character, their way of being.

The FeF collection was born as follows:
a portrait of us, of the fifth generation Zeni,
entrusted to the wines that most resemble us.

Filari del Nino Bardolino Doc Classico

Without
added sulphites

Vineyard location
Bardolino Classico
(eastern shore
of Lake Garda)

Soil
Hilly soil of
morainic origin
with silt and clay.

Grape varieties
Corvina 60%
Corvinone 20%
Rondinella 20%

Vine yield per hectare
100 ql./ha

Vinification techniques
Grapes in perfect status
harvest in plastic plateaux;
traditional skin fermentation
followed by 8-10 days
maceration and addition
of natural wine yeast,
which does not
produce sulphites.

Ageing
In stainless steel
vats for 5 months.

Alcohol
12.5% vol.



“Following the footprints of
my father Nino: in a natural
way, respecting the vocation
of the territory.”

Fausto

Colour
Bright ruby red
with violet tinge.

Bouquet
Intense with hints of wild
berries and strawberry.

Palate
Fresh, persistent and
pleasantly tannin-rich.

**Gastronomic/Culinary/food
pairing**
Pasta with sauce, red meats,
soft cheeses and cold cuts.

Serving suggestions
Wine to be best enjoyed
within 2 years from bottling,
once opened the bottle
we suggest to drink it
within the day.

Serving temperature
14°-16°C

Chiaretto InAnfora Doc Classico

Vineyard location
Bardolino Classico zone
(eastern shore of Lake Garda)

Soil
Hilly soil of morainic origin.

Grape varieties
Corvina 70%
Rondinella 30%

Vine yield per hectare
90 q./ha

Vinification techniques
Hand selection of the grape bunches that have reached optimum ripeness. Grape bunches are collected in crates of 15 kg. The stalks are separated from the bunches, then the maceration begins at low temperatures for 24 hours. Gentle pressing of the grapes, than the must is statically decanted. At the end the fermentation takes place.

Ageing
After the fermentation the wine is poured into clay amphoras together with its fine sediments, the yeasts of fermentation. After that, it is aged in the Bottaia cellar under controlled temperatures for one year.

Alcohol
13% vol.



“Looking forward,
rediscovering tradition:
my Chiaretto aging in
amphora.”

Elena

Colour
Light bright pink
with powder tinges.

Bouquet
Charming bouquet
with lava rock notes
at the beginning, than it
reaches the scent of white
fruit pulp, peach in particular,
and elder flower notes.

Palate
Savoury, dry with
intense mineral notes
that give a pleasant
fresh sensation.

Serving suggestions
Wine to best enjoyed
as aperitif or in pairing
with lake or river fish,
sweet cheeses and
always in good company.

Serving temperature
12°-14°C

Corvina
I.G.T.
Rosso
Veronese

Vineyard location

The province of Verona.

Soil

Hilly soil of morainic and volcanic origin.

Grape varieties

Corvina 100%

Vine yield per hectare

100 ql./ha

Vinification techniques

Hand selection of the grape bunches that have reached optimum ripeness.

Traditional skin fermentation followed by 2-3 weeks maceration in October.

Ageing

In stainless steel vats for 10 months.

Alcohol

13% vol.



“Bright color, sharp scents, clean flavors, without uncertainty: my Corvina in purity.”

Federica

Colour

Bright ruby red.

Bouquet

Fruity hints and spicy notes.

Palate

Intense and persistent.

Gastronomic/Culinary/food pairing

Pasta with sauce, red grilled meats, cheeses.

Serving suggestions

Wine to be best enjoyed within 2 years from bottling.

Serving temperature

18°-20°C

Passito
I.G.T.
bianco
del Veneto

Vineyard location

The province of Verona.

Soil

Hilly soil of morainic and volcanic origin on red and basaltic sediments.

Grape varieties

Garganega 60%,
Chardonnay 40%

Vine yield per hectare

80 ql./ha

Vinification techniques

Hand selection of the grape bunches that have reached optimum ripeness. The grapes are collected in small crates and left to raisin for 3-4 months with part of the bunches affected by noble rot. Soft crushing of the grapes to extract only the first pressing must followed by a slow barrique fermentation.

Ageing

In French oak barriques for 12-16 months followed by a short stay in stainless steel vats.

Alcohol

13.5% vol.



We all 3
together
to close in
sweetness.

Colour

Golden yellow.

Bouquet

Pervasive and etheric,
with notes of orange
blossom and vanilla.

Palate

Sweet, harmonic,
warm and lingering.

**Gastronomic/Culinary/food
pairing**

Dessert and meditation wine,
excellent foie gras
and pastry accompaniment.

Serving suggestions

Wine to be best enjoyed
within 3-4 years from bottling.

Serving temperature

14°-15°C

*Our horizon is the whole world.
but the starting point is always our land.*

Surrounded by a field of vineyards and olive trees, Bardolino area expands between the oriental shore of Lake Garda and the morenic hills of the hinterland. An always mild climate, thanks to the thermal effect of the lake and skeleton-rich soils that heat up quickly even in winter, guarantee optimal conditions for the cultivation of vines. In these lands, where winemaking is a thousand-year-old tradition, we grow native grapes that give soul and body to the wines of our FeF, limited edition selection. A collection of flavors and emotions that tell the past, the present and the future of our family and of a territory, that of the Garda, from which it all started.



*The great thing about having a history
is keep writing its future.*



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ZENI
1870



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013