



## FAMILY AND TEAM

The success of our winery and the quality of our wines is based on a strong synergy within a well-established and coordinated team. Fausto, Elena and Federica Zeni, guided with wisdom and experience by mamma Mariarosa, understood to catch their father's philosophy and managed to successfully carry it over to recent days, winning not only a multitude of awards, but also the confidence of respected restaurants and clients all over the world.

Let yourself get involved by the wine culture...
Live your wine experience!





# THE TEMPLE OF BACCHUS

Entering the barriques cellar, you are radiate with a magical atmosphere and surrounded by frescoes of myths and legends, decorations and beaten gold, the visitor becomes a part of the maturation that the wine performs in this marvelous place.



# WHERE OUR WINE ARE AGED

The barriques cellar is the place where our prestigious wines are further refined. The cellar expands on an area of 1400 square meters and is entirely underground, allowing for natural cooling through the isolating effect of the surrounding soil and stones and reducing any changes of temperature. These features contribute in making our state-of-the-art cellar the ideal place to house barrels, tonneaux and barriques used for aging our structured wines.





## SCENT GALLERY

Zeni winery is proud to present the Olfactory Gallery dedicated to the scents of wine. A unique enosensory tasting in Italy. In these path, reserved for individual visitors, you can put your olfactory memory to the test, an all-embracing experience, where this neglected sense becomes leading character again. The proposal also includes the tasting of the Gallery's two wines in combination with finger cheese gourmet.

€ 18,00/pax complete experience € 10,00/pax for minors, only olfactory path



### **Awards and Recognitions:**

- Best of Global Award 2018
- Best of Wine Tourism 2018
- Drinks International's Wine Tourism Challenge 2018



# Le Brezze del Lago

## Selection of 4 wines, 1 white and 3 rosè IGT and DOC from the eastern shore of Lake Garda

€ 37,40/pax

### Bardolino Chiaretto Spumante Doc Brut

# Vineyard location: Bardolino Classico (eastern shore of Lake Garda) Grape varieties: Corvina 55% Rondinella 35% Molinara 10% Ageing: bottle Alcohol: 12% vol. Colour: bright pink Bouquet: fragrant, with fruity and floral notes Palate: well-rounded, savoury, with pleasant and

## Lugana Marogne Doc



Vineyard location: Lugana (southern shore of Lake Garda) Grape varieties: Trebbiano di Lugana 100% Ageing: steel Alcohol:13,5% vol. Colour: straw yellow

Colour: straw yellow Bouquet: fruity and pervasive, with hints of honey

and fruit

Palate: savoury, well-rounded, lingering

### Rosato Veronese Igt

juicy fruity notes



Vineyard location:
Bardolino Classico (eastern shore of Lake Garda)
Grape varieties:
Corvina 70%
Rondinella 30%
Ageing: tonneau
Alcohol: 13% vol.
Colour: cherry red with a pink tinge
Bouquet: pleasantly fruity and floral with delicate spicy notes
Palate: fresh, sauvory, intense and lingering

## Chiaretto in Anfora



Vineyard location:
Bardolino Classico zone
(eastern shore of Lake Garda)
Grape varieties:
Corvina 70%
Rondinella 30%
Vine yield per hectare: 90 ql./ha
Ageing: clay amphoras
Alcohol: 13%
Colour: light pink
with powder tinges
Bouquet: notes of lava rock,
white fruit pulp, peach
and elder flower
Palate: dry, mineral

and pleasantly fresh



# Simposio di B ardolino

## Selection of 4 red wines: IGT, DOC and DOCG of Bardolino area

€ 35,80/pax

#### Bardolino Vigne Alte Doc Classico



#### Bardolino Doc Classico I Filari del Nino



Vineyard location:
Bardolino Classico (eastern shore of Lake Garda)
Grape varieties:
Corvina 60%
Rondinella 30%
Corvinone 10%
Ageing: steel
Alcohol: 12,5% vol.
Colour: bright ruby red with violet tinge

Bouquet: intense with hints of wild berries and strawberry Palate: fresh, persistent and pleasantly tannin-rich

### Bardolino Superiore Docg Classico





Vineyard location: Bardolino Classico (eastern shore of Lake Garda) Grape varieties: Corvina 60% Rondinella 20% Corvinone 20% Ageing: barrel Alcohol: 13,5% vol. Colour: deep ruby red Bouquet: warm, with hints of red fruit and spicy notes Palate: full-bodied, mouth-filling and pleasantly tannin-rich



Vineyard location:
the province of Verona
Grape varieties:
Corvinone 100%
Ageing: barrel
Alcohol: 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



## Bella Vita

## Selection of 4 wines, IGT, DOC and DOCG: 1 rosè and 3 red from Bardolino and Valpolicella area

€ 41,00/pax

#### Chiaretto inAnfora

#### Bardolino Superiore Docg Classico



Vineyard location: Bardolino Classico zone (eastern shore of Lake Garda) Grape varieties: Corvina 70% Rondinella 30%

Vine yield per hectare: 90 ql./ha

Ageing: clay amphoras

Alcohol: 13% Colour: light pink with powder tinges

Bouquet: notes of lava rock, white fruit pulp, peach and elder flower Palate: dry, mineral and pleasantly fresh



Vineyard location: Bardolino Classico (eastern shore of Lake Garda) Grape varieties: Corvina 60% Rondinella 20% Corvinone 20% Ageing: barrel Alcohol: 13,5% vol. Colour: deep ruby red Bouquet: warm, with hints of red fruit and spicy notes Palate: full-bodied, mouth-filling

and pleasantly tannin-rich

Amarone Della Valpolicella

Vigne Alte Docg Classico

## Valpolicella Superiore

## Ripasso Marogne Doc



Vineyard location: Valpolicella Classica (hilly band to the north of Verona) Grape varieties: Corvina 60% Rondinella 20% Corvinone 20% Ageing: barrel and steel Alcohol: 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



Vineyard location: Valpolicella Classica (hilly band to the north of Verona) Grape varieties: Corvina 40% Rondinella 20% Corvinone 40% Ageing: barrel Alcohol: 15,5% vol. Colour: deep ruby red with a garnet red tinge Bouquet: elegant, with notes of fruit,

cocoa and spices

Palate: harmonic,

warm and lingering

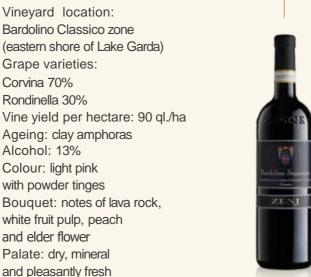


# Sfumature Zeni 1870

# Selection of 4 wines, IGT, DOC and DOCG: 1 rosè and 3 red from Bardolino and Valpolicella area

€ 41,00/pax

## Chiaretto in Anfora



#### Bardolino Superiore Docg Classico



## Amarone Della Valpolicella Docg Classico



Valpolicella Classica (hilly band to the north of Verona) Grapes varieties: Corvina 60% Rondinella 30% Molinara 10% Ageing: barrel Alcohol: 15% vol. Colour: deep ruby red Bouquet: vibrant and fruity, with hints of well-ripened fruit and spices

Vineyard location:

Palate: velvety and rounded

## Cruino Rosso Veronese Igt



Vineyard location:
the province of Verona
Grape varieties:
Corvinone 100%
Ageing: barrel
Alcohol: 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



## FeF Collection

## Selection of 4 wines, 1 rosé, 1 white, 2 reds, IGT and DOC from Bardolino Area

€ 38,50/pax

#### Chiaretto inAnfora

## Bardolino Doc Classico I Filari del Nino



Vineyard location: Bardolino Classico zone (eastern shore of Lake Garda) Grape varieties: Corvina 70% Rondinella 30%

Vine yield per hectare: 90 ql./ha

Ageing: clay amphoras

Alcohol: 13% Colour: light pink with powder tinges

Bouquet: notes of lava rock, white fruit pulp, peach

and elder flower Palate: dry, mineral and pleasantly fresh

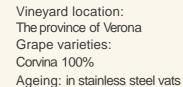


Vineyard location: Bardolino Classico (eastern shore of Lake Garda) Grape varieties: Corvina 60% Rondinella 30% Corvinone 10% Ageing: steel Alcohol: 12,5% vol. Colour: bright ruby red with violet tinge

Bouquet: intense with hints of wild berries and strawberry Palate: fresh, persistent and pleasantly tannin-rich

## Corvina





Alcohol: 13% vol Colour: bright ruby red Bouquet: fruity hints and spicy notes Palate: intense and persistent



## Passito igt Bianco del Veneto

Vineyard location: the province of Verona Grape varieties: Garganega 60%, Chardonnay 40% Ageing: in barrique Alcohol: 13.5% vol. Colour: golden yellow

Bouquet: pervasive and etheric, with notes of orange blossom

and vanilla

Palate: sweet, harmonic, warm

and lingering





# Anima Valpolicella

## Selection of 4 red wines, DOC and DOCG from Valpolicella area

€ 44,00/pax

#### Valpolicella Superiore Ripasso Marogne Doc



Bouquet: vinous, full-bodied, with hints of black cherry and well-ripened fruit Palate: rounded, velvety, full-bodied and lingering

### Amarone Della Valpolicella Docg Classico



Vineyard location: Valpolicella Classica (hilly band to the north of Verona) Grapes varieties: Corvina 60% Rondinella 30% Molinara 10% Ageing: barrel Alcohol: 15% vol. Colour: deep ruby red Bouquet: vibrant and fruity, with hints of well-ripened

Palate: velvety and rounded

### Amarone Della Valpolicella Docg Barriques



Vineyard location: Valpolicella Classica zone (hilly band to the north of Verona) Grape varieties: Corvina 40% Rondinella 10% Corvinone 50% Ageing: barrique Alcohol: 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

#### Recioto Della Valpolicella Vigne Alte Docg Classico



Vineyard location: Valpolicella Classica zone (hilly band to the north of Verona) Grape varieties: Corvina 40% Rondinella 20% Corvinone 40% Ageing: barrel and steel Alcohol: 13% vol. Colour: bright ruby red Bouquet: hints of blackberry

and raspberry

Palate: sweet, soft and velvety



# La Splendida Idea

## Selection of 4 wines, 1 rose, 1 white and 2 red, IGT, DOC and DOCG from Lake Garda and Valpolicella area

€ 40,70/pax

Bardolino Chiaretto Spumante Doc Brut

Lugana Marogne Doc



Vineyard location:
Bardolino Classico (eastern shore of Lake Garda)
Grape varieties:
Corvina 55%
Rondinella 35%
Molinara 10%
Ageing: bottle
Alcohol: 12% vol.
Colour: bright pink
Bouquet: fragrant,
with fruity and floral notes
Palate: well-rounded,

juicy fruity notes

savoury, with pleasant and



Vineyard location:
Lugana (southern shore
of Lake Garda)
Grape varieties:
Trebbiano di Lugana 100%
Ageing: steel
Alcohol:13,5% vol.
Colour: straw yellow
Bouquet: fruity
and pervasive,
with hints of honey

Palate: savoury, well-rounded, lingering

and fruit

## Amarone Della Valpolicella Vigne Alte Docg Classico



Vineyard location:
Valpolicella Classica (hilly band to the north of Verona)
Grape varieties:
Corvina 40%
Rondinella 20%
Corvinone 40%
Ageing: barrel
Alcohol: 15,5% vol.
Colour: deep ruby red with a garnet red tinge
Bouquet: elegant, with notes of fruit, cocoa and spices
Palate: harmonic,

warm and lingering

## Cruino Rosso Veronese Igt



Vineyard location:
the province of Verona
Grape varieties:
Corvinone 100%
Ageing: barrel
Alcohol: 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



# Garmet Paining

# Possibility to combine a tasting chopping board with the above described tour packages

Please note that it does not constitute a meal quantity, but an accompaniment to the tasting



Local cured meats an cheese

Vegetarian option upon request

Small € 10,00 Big € 18,00



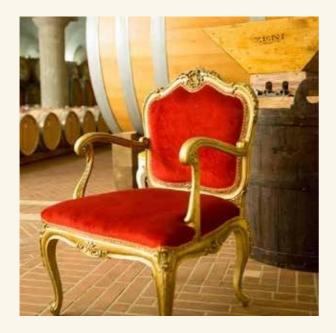


Our company is dedicated to hospitality for over 20 years and, incessantly, thoughts and actions evolve, with the aim of improving an innovative and personalized style, dedicated with passion, courtesy and professionalism, both to visitors and in the care of own territory.

"L'ORA", a breeze that blows daily on Lake Garda from South to North, in our cellar is the brand that qualifies the staff who receive and guide our guests on tours and tastings. Our sincere predisposition to the invitation, to actively involve those who want to know each other in an exclusive and fascinating context.

We will put at your disposal one of the most evocative spaces in our Cellar: the Sala Bottaia.

It is in this special atmosphere that we will accompany you in a unique experience.



The initiative includes the organization of your event / light lunch / dinner-tasting, reserved only for groups.

For information contact the staff or contact us by: mail <a href="mailto:lora@zeni.it">lora@zeni.it</a> telefono +39 045 6210087





