



ZENITH  
1870





## 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 eno-sensory 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 rosé 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,  
savory, with pleasant and  
juicy fruity notes

## *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  
Bouquet: fruity  
and pervasive,  
with hints of honey  
and fruit  
Palate: savory,  
well-rounded, lingering

## *Rosato Veronese Igt*



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, savory,  
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 Bardolino

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

€ 35,80/pax

## *Bardolino Vigne Alte Doc Classico*



Vineyard location:  
Bardolino Classico,  
hilly soils  
of morainic origin  
Grape varieties:  
Corvina 70%  
Rondinella 30%  
Ageing: steel  
Alcohol: 12,5% vol.  
Colour: ruby red  
Bouquet: intense, fruity,  
slightly vinous  
Palate: full,  
fragrant and harmonic

## *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

## *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





# 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



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

## 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

## 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

## 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





# 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*



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

## *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

## *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 fruit  
and spices  
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*



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

## *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

## *Corvina i.g.t.*



Vineyard location:  
The province of Verona  
Grape varieties:  
Corvina 100%  
Ageing: in stainless steel vats  
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*



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

## *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  
fruit and spices  
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*



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,  
savory, with pleasant and  
juicy fruity notes

## *Lugana Marogne Doc*



Vineyard location:  
Lugana (southern shore  
of Lake Garda)  
Grape varieties:  
Trebiano di Lugana 100%  
Ageing: steel  
Alcohol: 13,5% vol.  
Colour: straw yellow  
Bouquet: fruity  
and pervasive,  
with hints of honey  
and fruit  
Palate: savory,  
well-rounded, lingering

## *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



## *Gourmet Pairing*

***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 and 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 [lora@zeni.it](mailto:lora@zeni.it) telefono +39 045 6210087









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