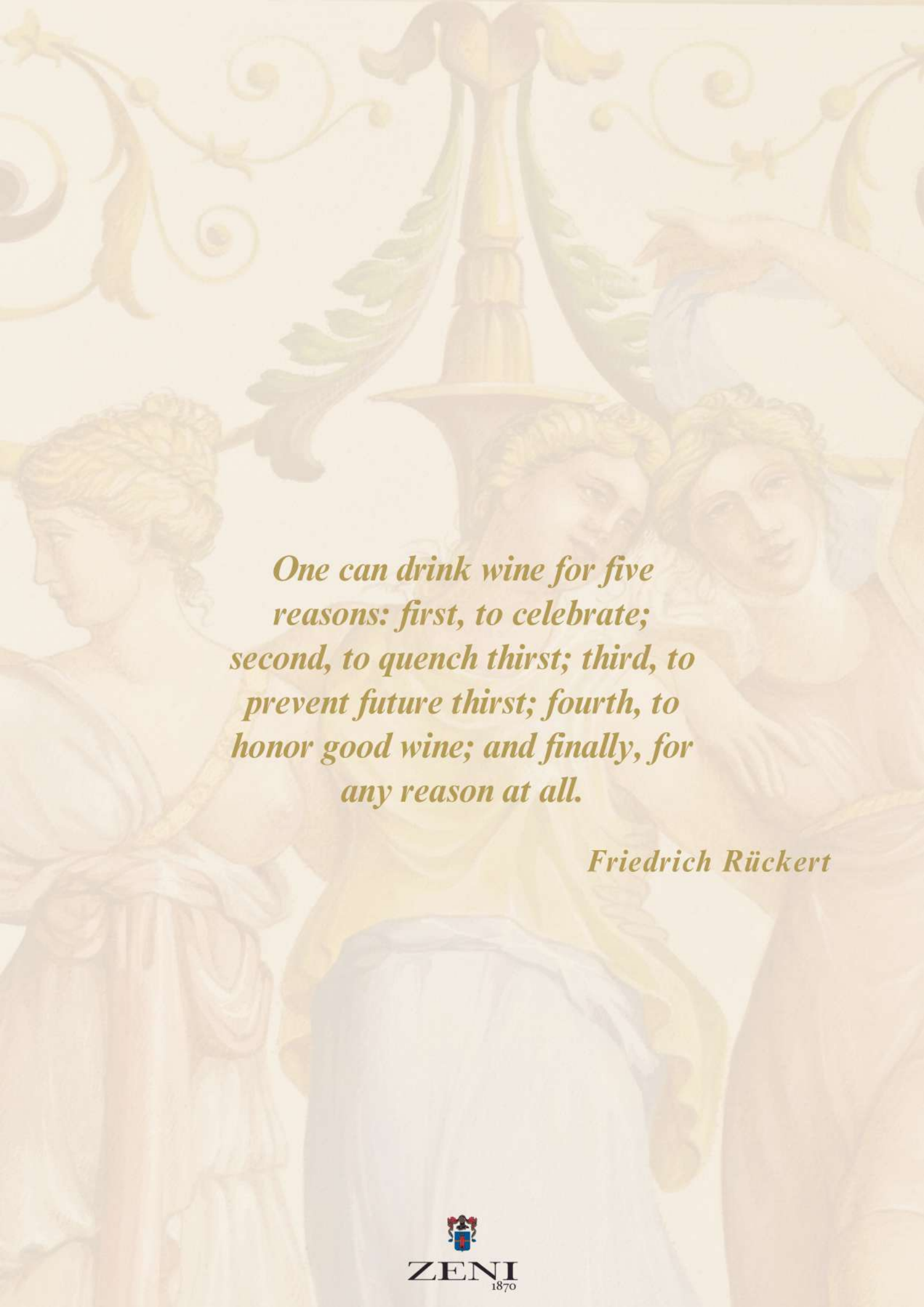




ZENIT
1870

A faint, artistic background illustration in a classical style. It features several figures, possibly deities or allegorical figures, in flowing robes. A central figure holds a large, ornate chalice or goblet. The scene is framed by decorative, swirling vine-like motifs. The overall color palette is soft and warm, with pastel tones.

*One can drink wine for five
reasons: first, to celebrate;
second, to quench thirst; third, to
prevent future thirst; fourth, to
honor good wine; and finally, for
any reason at all.*

Friedrich Rückert



THE FAMILY

Our winery bases its success and the quality of its wines on the great synergy that revolves around a close-knit and consolidated team.

The Zeni heirs, Fausto, Elena and Federica, guided by the experience and wisdom of their mother, Mariarosa, they have successfully embraced the spirit and values of the company, bringing them successfully into the contemporary era, winning the trust of renowned restaurants and discerning palates all over the world, as well as numerous awards and recognitions.

Immerse yourself in the wine culture...



THE TEMPLE OF BACCHUS

Upon entering our winery's cellar, one can breathe in a magical atmosphere surrounded by frescos of myths and legends, decorations, stucco and gold leafs, somehow becoming part of the process of maturation and enrichment that the wine undergoes in this area.



WHERE OUR WINES ARE AGED

The Barrique Cellar covers an area of approximately 1400 square metres, being designed and built entirely underground, it is able to exploit the natural thermal inertia of the ground and the effect of natural insulators such as earth and stones in order to reduce the temperature difference.

These characteristics make the Barrique Cellar the ideal place to house barrels, Tonneaux and Barriques destined for the ageing of our highly structured wines.



OLFACTORY GALLERY

Cantina Zeni is proud to present the Olfactory Gallery, a new wine-sensory tasting experience, unique in Italy. In this itinerary, reserved for individual visitors, you will be able to test your olfactory memory, in an all-embracing experience where this forgotten sense returns to centre stage. The experience also includes tasting two wines from the sensory route, paired with gourmet finger cheeses.

€ 28.00 per person complete experience

€ 15,00 per person 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:

1 white and 3 rosè wines from the eastern shore of Lake Garda

€ 39,50/pax

Bardolino Chiaretto Spumante DOC Brut



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

Grape varieties: Corvina and Rondinella

Ageing: 6 months in the bottle

Alcohol: 12,50% vol.

Colour: bright pink

Bouquet: fragrant, with fruity and floral notes

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

Lugana Marogne DOC



Vineyard location: Lugana (southern shore of Lake Garda)

Grape varieties: Trebbiano di Lugana

Ageing: on its lees in stainless steel vats for 6-10 months

Alcohol: 13,50% vol.

Colour: straw yellow

Bouquet: fruity and pervasive, with hints of honey and fruit

Palate: savoury, well-rounded, lingering

Rosato Veronese IGT



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

Grape varieties: Corvina and Rondinella

Ageing: in 500-litre French Tonneaux followed by a short stay in stainless steel vats

Alcohol: 13% vol.

Colour: cherry red with a pink tinge

Bouquet: pleasantly fruity and floral with delicate spicy notes

Palate: fresh, savoury, intense and lingering

Chiaretto DOC Classico in Anfora



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

Grape varieties: Corvina and Rondinella

Ageing: clay amphoras

Alcohol: 13% vol.

Colour: light pink with powder tinges

Bouquet: notes of lava rock, white fruit pulp, peach and elder flower

Palate: dry, mineral and pleasantly fresh

Grande Freschezza

Selection of:

3 white and 1 rosè wines from the eastern shore of Lake Garda

€ 37,80/pax

Bardolino Chiaretto Spumante DOC Brut



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

Grape varieties: Corvina and Rondinella

Ageing: 6 months in the bottle

Alcohol: 12,50% vol.

Colour: bright pink

Bouquet: fragrant, with fruity and floral notes

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

Soave DOC Classico Vigne Alte



Vineyard location: Soave Classico zone (hilly area to the east of Verona)

Grape varieties: Garganega and Trebbiano and Chardonnay

Ageing: in stainless steel vats

Alcohol: 12,50% vol.

Colour: straw yellow with a greenish tinge

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

Palate: elegant, lingering, with a slightly bitter finish

Costalago IGT Bianco Tre Venezie



Vineyard location: Venetian winegrowing areas

Grape varieties: Garganega and Chardonnay

Ageing: in stainless steel vats for 4 months

Alcohol: 13,50% 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

Lugana Marogne DOC



Vineyard location: Lugana (southern shore of Lake Garda)

Grape varieties: Trebbiano di Lugana

Ageing: on its lees in stainless steel vats for 6-10 months

Alcohol: 13,50% vol.

Colour: straw yellow

Bouquet: fruity and pervasive, with hints of honey and fruit

Palate: savoury, well-rounded, lingering

Bella Vita

Selection of:

1 rosè and 3 red wines from the areas of Bardolino and Valpolicella

€ 44,00/pax

Chiaretto DOC Classico in Anfora



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

Grape varieties: Corvina and Rondinella

Ageing: clay amphoras

Alcohol: 13% vol.

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 zone (eastern shore of Lake Garda)

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in oak barrels for one year, depending on the vintage, followed by a short stay in stainless steel vats

Alcohol: 13,50% 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

Valpolicella Superiore Ripasso Marogne DOC



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

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in oak barrels for 10-12 months, depending on the vintage, followed by a short stay in stainless steel vats

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 zone (hilly band to the north of Verona)

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in 25 hl. old oak casks for 2-4 years, depending on the vintage

Alcohol: 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

Sfumature Zeni 1870

Selection of:

1 rosè and 3 red wines from the areas of Bardolino and Valpolicella

€ 44,00/pax

Chiaretto DOC Classico in Anfora



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

Grape varieties: Corvina and Rondinella

Ageing: clay amphoras

Alcohol: 13% vol.

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 zone (eastern shore of Lake Garda)

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in oak barrels for one year, depending on the vintage, followed by a short stay in stainless steel vats

Alcohol: 13,50% 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

Amarone della Valpolicella DOCG Classico



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

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in 50 hl. oak barrels for 2-3 years, depending on the vintage

Alcohol: 15,50% 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: Corvina Grossa

Ageing: in French oak barriques for 10-18 months, depending on the vintage

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:

1 rosè, 1 white and 2 red wines of Bardolino

€ 40,50/pax

Chiaretto DOC Classico in Anfora



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

Grape varieties: Corvina and Rondinella

Ageing: clay amphoras

Alcohol: 13% vol.

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, Corvinone and Rondinella

Ageing: in stainless steel vats for 5 months

Alcohol: 12,50% 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 IGT Rosso Veronese



Vineyard location: The province of Verona

Grape varieties: Corvina

Ageing: in stainless steel vats for 10 months

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 and Chardonnay

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

Alcohol: 13,50% 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 of Valpolicella

€ 49,00/pax

Bardolino Superiore DOCG Classico



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

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in oak barrels for one year, depending on the vintage, followed by a short stay in stainless steel vats

Alcohol: 13,50% 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

Amarone della Valpolicella DOCG Classico



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

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in 50 hl. oak barrels for 2-3 years, depending on the vintage

Alcohol: 15,50% 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, Corvinone and Rondinella

Ageing: in French oak barriques for 12-24 months, depending on the vintage, followed by a short stay in stainless steel vats

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, Corvinone and Rondinella

Ageing: in 25hl. old oak casks for 1-2 years followed by a short stay in stainless steel vats

Alcohol: 14% vol.

Colour: bright ruby red

Bouquet: pervasive hints of earthy undergrowth, blackberry and raspberry

Palate: sweet, soft and velvety

La Splendida Idea

Selezione di:

1 rosato, 1 bianco e 2 rossi delle aree di Bardolino e Valpolicella

€ 43,00/pax

Bardolino Chiaretto Spumante DOC Brut



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

Grape varieties: Corvina and Rondinella

Ageing: 6 months in the bottle

Alcohol: 12,50% vol.

Colour: bright pink

Bouquet: fragrant, with fruity and floral notes

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

Lugana Marogne DOC



Vineyard location: Lugana (southern shore of Lake Garda)

Grape varieties: Trebbiano di Lugana

Ageing: on its lees in stainless steel vats for 6-10 months

Alcohol: 13,50% vol.

Colour: straw yellow

Bouquet: fruity and pervasive, with hints of honey and fruit

Palate: savoury, well-rounded, lingering

Amarone della Valpolicella Vigne Alte DOCG Classico



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

Grape varieties: Corvina, Corvinone and Rondinella

Ageing: in 25 hl. old oak casks for 2-4 years, depending on the vintage

Alcohol: 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

Cruino Rosso Veronese IGT



Vineyard location: the province of Verona

Grape varieties: Corvina Grossa

Ageing: in French oak barriques for 10-18 months, depending on the vintage

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 of combining the above tour packages with a tasting platter

Please note that this is not a meal quantity, but an accompaniment to the tasting



Selection of local cured meats and cheeses of varying maturity

Vegetarian option on request

Small € 15,00

Big € 23,00

Dear guest, you can also ask our staff on duty for information on substances and products that can provoke allergies or intolerances

The following allergens may be present in some products:

1 Gluten / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybeans / 7 Milk / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame seeds / 12 Sulphur dioxide / 13 Lupins / 14 Molluscs



Our company has been dedicated to hospitality for over 20 years and, unceasingly, thoughts and actions evolve, with the aim of improving an innovative and personalised style, dedicated with passion, courtesy and professionalism, both towards our visitors and in the care of our own territory.

"L'ORA", a breeze that blows daily over Lake Garda from South to North, inside our winery is the trademark that qualifies the staff who receive and guide our guests on tours and tastings.

We sincerely welcome and actively involve those who wish to get to know us in an exclusive and captivating setting

*We will put at your disposal one of the most evocative spaces in our winery:
the Barrique Cellar.*

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



The initiative includes the organisation of your event / light lunch / dinner with tasting. Reserved for groups only.

For information contact the staff or contact us via:

✉ lora@zeni.it

☎ +390456210087

On behalf of the Zeni family and our entire staff: Thank you for choosing us.

With many years' experience in the Hospitality Department of Cantina Zeni1870, Radovan is a figurehead who perfectly embodies the spirit of friendliness and professionalism that characterizes our team. His long career in the industry has allowed him to develop a unique competence in welcoming each guest with warmth and helpfulness, always putting the desire to provide a memorable experience first. His charisma, combined with refined speaking skills, are qualities that make him special and appreciated by everyone he comes into contact with. It is no coincidence that the meaning of his name comes from the Slavic word 'radovati', meaning 'to make happy', a clear reflection of his positive and customer-oriented approach. Radovan knows how to create a welcoming and serene atmosphere, thanks to his natural ability to put himself in the shoes of others, understanding the needs of each visitor first. His dynamic energy and efficiency are always at the service of guests. In addition, his vast knowledge of our territory and products enriches every interaction, offering interesting information and details that make each visit unique and enjoyable. Radovan is undoubtedly a key member of our team and a true ambassador of Cantina Zeni1870.

Enes, too, although with a more recent background in our department, quickly demonstrated an incredible ability to create a welcoming environment. His name, meaning 'friendly', perfectly reflects his sociable and immediately reassuring character. Enes knows how to create a welcoming and pleasant atmosphere, with a calm and always efficient approach. His calmness and his smile make every guest feel at ease, even in the most challenging situations.

Moreover, his in-depth knowledge of our territory and the products we offer allows him to guide guests competently, answering every curiosity and sharing valuable details about our wine traditions. With his passion for our work and his natural inclination to entertain and share stories, he makes every experience unique, creating a special bond with each guest. His energy and positive spirit help to make every visit to Cantina Zeni1870 a truly memorable experience.

The team also consists of our wonderful Claudia, as well as all our other collaborators whom you will have the pleasure of meeting.

They all make the Zeni1870 Wine Experience special.



ZENI
1870