

# Costalago

## *speciali*

### Igt Rosso Veronese

**Vineyard location:**  
the province of Verona

**Soil:**  
hilly soil of morainic  
and volcanic origin

**Grape varieties:**  
Veronese typical grapes

**Grape harvest:**  
hand selection of the best grape  
bunches which are collected  
in small crates and left  
to raisin for a while

**Vinification techniques:**  
traditional skin fermentation  
followed by 2-3 weeks  
maceration in November

**Ageing:**  
in oak barrels for 1-2 years,  
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

**Food and wine pairing:**  
recommended with pasta  
with sauce, grilled red meat,  
game, cheese

**Service suggestions:**  
wine to be best enjoyed  
within 4 years from bottling

**Service temperature:**  
18°-20°C



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