Bardolino, Zenato



Product code	ZT16ZZRC
Grapes	Corvina
Country	ITALY
ABV%	12.5
Case Size	6
Closure Style	Screw Cap
Producer	Azienda Vitivinicola Zenato
Vintage	2025

Vegan Vegetarian

Tasting Notes

Light and full of flavour with intense blackberry fruits a tangy note with a clean pure finish. "Colour: ruby red. Bouquet: hints of cherry and violet, delicate. Taste: dry, savoury with hints of almonds, harmonious. "

Viticulture

Zenato has 95 hectares of vineyards between their Zenato di Santa Cristina estate in San Benedetto di Lugana on the shores of Lake Garda and their Costalunga estate in Valpolicella, 30 kilometres away to the north east. The Bardolino vineyards lie between Bardolino and Peschiera lie in the foothills south east of Lake Garda. They are planted with Corvina, Rondinella and Molinara at an altitude of 100-150 metres on limestone/clay soils rich in rock fragments and glacial debris. The density of plantation is 2,700 to 3,000 vines and the farming is conventional. Harvesting is done by hand.

Winemaking

Once the grapes have been destemmed and pressed, they are left to ferment for 10 days in steel tanks at a temperature of 26ºC. At the end of the fermentation, the wine is separated from the skins by soft pressing.