

## Valpolicella Superiore, Zenato Half Bottles

Veneto, Italy



<b>Product code</b>	ZTo1ZZRB
<b>Grapes</b>	Corvina
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Azienda Vitivinicola Zenato
<b>Vintage</b>	2022



Vegan



Vegetarian



### Producer

Founded by Sergio Zenato in 1960, the Azienda is now in the hands of his children, Alberto and Nadia. With 95 hectares, running from the banks of Lake Garda to nearby Valpolicella, the largest vineyard holdings are in Lugana where they were responsible for the rebirth of the region. Their Valpolicella vineyards are all in the 'classic zone'. The wines are fermented according to their vineyard sites and ageing potential. The whites and the Bardolino are generally tank fermented whilst the majority of the reds and the Sergio Zenato range all receive time in different types of oak with four years in Slovenian casks for the Amarone Riserva.

### Tasting Notes

Delicious ripe, rounded cherry and blackcurrant fruits with a beautifully smooth finish. "Colour: ruby red. Nose: delicate, reminiscent of maraschino cherries and fruits of the wood. Palate: mineral, dry, velvety, with a good structure."

### 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 vineyards for this wine come from a hilly part of the Valpolicella region and face south east through to south west at an altitude of between 250-300 metres. The vineyards are planted at a density of 5,000 vines per hectare and on soils that are composed of calcareous clay, rich in rock fragments. The viticulture is conventional and the harvesting is done by hand.

### Winemaking

Rested for a short time before release.

## Awards

Delicious ripe, rounded cherry and blackcurrant fruits with a beautifully smooth finish.