

## Amarone della Valpolicella Classico, Zenato

Veneto, Italy



<b>Product code</b>	ZTo6ZZRC
<b>Grapes</b>	Corvina
<b>Country</b>	ITALY
<b>ABV%</b>	16.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Azienda Vitivinicola Zenato
<b>Vintage</b>	2020

 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

"Colour: red, becoming garnet red with ageing. Bouquet: elegant and spicy with hints of cherry, Marasca cherry, dry fruit and prunes Taste: rounded, velvety, enveloping and soft" Intense, full-bodied opulent wine with smooth plums and dark cherry fruits, lingering beautifully in the mouth.

### 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 Corvina Veronese, Rondinella, Oseleta and Croatina grapes used to produce this Amarone are grown in a vineyard located in Sant'Ambrogio della Valpolicella, a hilly area with an exposure to south east and south west. The altitude here is 300-350 metres and the soil is mainly limestone/clay with rock fragments. The vines are planted at a density of 5,000 plants per hectare and are farmed conventionally. Harvesting is done in the second half of September and the first half of October by hand.

### Winemaking

80% Corvina, 10% Rondinella, 10% Oseleta and Croatina.  
Fermented with raisined berries and fermented in oak for 36 months.

## Awards

Red wines with mouth-filling full flavour, tannin and alcohol.