TINDAL
WINE MERCHANTS

Recioto della Valpolicella, Zenato

Veneto, Italy



Product code	ZTo8ZZRD
Grapes	Corvina
Country	ITALY
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Azienda Vitivinicola Zenato
Vintage	2020

Vegan Vegetarian

ZENATO
The Soul of Lugana and the Heart of Valpolicella

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

Wonderful rich dried fruit, enhanced by spiciness and set off by a deliciously generous mouthfeel. "Colour: deep ruby red. Bouquet: elegant, spicy, hints of black cherry, marasca cherry and prunes. Taste: sweet, the tannins are smooth and velvety; the sweetness is balanced and elegant."

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 grapes of the Recioto come from a dedicated vineyard in Costalunga estate, in Sant'Ambrogio di Valpolicella, at an altitude of 300-350 metres, facing south east and at a density of 5,000 plants per hectare

Winemaking

80% Corvina, 10% Rondinella, 10% Oseleta. Produced using dried grapes and aged in oak barriques for 24 months.

Awards

Intense, full-bodied opulent wine with smooth plums and dark cherry fruits, lingering beautifully in the mouth.

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