



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

ALANERA

INDICAZIONE GEOGRAFICA TIPICA

Alanera is a tribute to Sergio's legacy of bringing understanding, wisdom and rigorous work to viticulture in Valpolicella. Alanera's Three Swallows serve as symbol to these landscape elements as well to its trio of native grapes: Corvina, Rondinella and Corvinone.



GRAPE VARIETY

55% Corvina, 25% Rondinella, 10% Corvinone and 10% Cabernet Sauvignon and Merlot

LOCATION & CHARACTERISTICS OF THE VINEYARD

Sant'Ambrogio di Valpolicella, in Costalunga estate located on a hilly zone

AVERAGE ALTITUDE OF THE LAND

300/350 meters a.s.l.

TYPE OF SOIL

mostly calcareous moraine, rich in rock fragments and with the presence of clay

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

20/30 years

NUMBER OF BUDS PER PLANT

6/8 per plant

YIELD PER HECTARE

80 hundredweight

PERIOD AND METHOD OF THE HARVEST

September/October. Manual harvest

VINIFICATION

Grape-drying comes naturally here, and in typical Veronese style, the appassimento process of partially drying grapes prior to fermentation achieves the desired effect of concentrating flavors and aromas.

COLOUR

ruby red

BOUQUET

flavors of dried and fresh cherries, coffee and sweet tobacco, supported by fresh acidity and soft tannins

TASTE

a fulsome Corvina, savoury with a mineral taste from the sharp tannins that bestow a pleasurable long finale

SERVING TEMPERATURE

18°C

GASTRONOMICAL COMBINATIONS

perfect with braised or roasted red meats, game, robust ragus, and aged Italian cheeses