



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

AMARONE CLASSICO DELLA VALPOLICELLA ARCHIVIO STORICO 2008

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The wine project "Archivio Storico Zenato" was created to celebrate a history of caring, dedication and passion, which led to recognize worldwide the name of Zenato as a synonym of excellence and identity of a unique area: Valpolicella. Amarone 2008 Archivio Storico Zenato is obtained from the oldest vines, located in our Costalunga Estate, on the highest hills and best exposure to the sun vineyards, with a soil made of marl from which the plant roots descend deep in the ground to nourish on mineral salts.



VINTAGE 2008

The winter that preceded the start of the vegetative phase has not deviated much from the seasonal average timing. The stages of maturation and harvesting were characterized by dry weather and temperatures slightly higher than the average, with major temperature shifting during the night that allowed the grapes to achieve optimal health and a good phenolic maturity.

GRAPE VARIETIES

80% Corvina, 10% Rondinella, 10% Oseleta and Croatina

LOCATION & CHARACTERISTICS OF THE VINEYARD

S. Ambrogio di Valpolicella, hilly area, South-East exposed

AVERAGE ALTITUDE OF THE LAND

300/350 meters a.s.l.

TYPE OF SOIL

mainly limy clay, rich in rock fragments

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

20 years

NUMBER OF BUDS PER PLANT

6/7 per plant

YIELD PER HECTARE

80 hundredweight

PERIOD AND METHOD OF THE HARVEST

at the beginning of October

VINIFICATION

after harvesting the grapes through a careful selection they are left to dry in small 5kg wooden crates for about 4 months inside well ventilated and dry rooms (fruttai). Only in January, after the natural drying process (appassimento), the grapes are pressed. Following a slow fermentation on the skins for 15-20 days and aging for 10 years in a 30 hl Slavonian oak barrel.

COLOUR

intense ruby red, becoming garnet red with the passing of the years

BOUQUET

intense, fruity (cherry, Marasca cherry and small berries), spicy

TASTE

warm, full-bodied with great structure

SERVING TEMPERATURE

18°C, open an hour before serving

GASTRONOMICAL COMBINATIONS

perfect with roast meats, game, grilled steak and mature cheeses, but perfect for enjoyment without a meal