



# ZENATO®

*The Soul of Lugana and the Heart of Valpolicella.*

## AMARONE CLASSICO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*Our Amarone is a complex, elegant and velvety wine with great structure.  
It is produced from grapes cultivated in the classic zone of Valpolicella, in the municipality of S. Ambrogio,  
a land abounding with significance, tradition and the culture of food and wine.*



### **GRAPE VARIETIES**

85% Corvina Veronese, 10% Rondinella, 5% Oseleta and Croatina

### **LOCATION & CHARACTERISTICS OF THE VINEYARD**

the vineyard is located in Sant'Ambrogio della Valpolicella, hilly zone, with an exposure to South-East and South-West

### **AVERAGE ALTITUDE OF THE LAND**

300/350 meters a.s.l.

### **TYPE OF SOIL**

mainly clay, calcareous, rich in rock fragments

### **TRAINING SYSTEM**

Guyot with around 5,500 vines per hectare.

### **AVERAGE AGE OF THE VINEYARD**

15/20 years

### **NUMBER OF BUDS PER PLANT**

8/10 per plant

### **YIELD PER HECTARE**

8 tons

### **PERIOD AND METHOD OF THE HARVEST**

depending on the vintage, between the second half of September and the first half of October. Harvested strictly by hand.

### **VINIFICATION**

The grapes, after harvesting and careful selection, are left to rest in the drying loft for a period of between 3 and 4 months in crates, taking care over the spacing between the bunches to promote the correct drying. The dried grapes are then pressed and macerated in the skins for 15-20 days at a temperature of 23-25°C. The new wine is aged in oak casks for a minimum period of 36 months.

### **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

### **SERVING TEMPERATURE**

serve at 18°C, uncork at least one hour before.

### **GASTRONOMICAL COMBINATIONS**

recommended with roasted meat, grilled meat, game and mature cheeses or enjoyed without a meal.