



# ZENATO®

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

## AMARONE CLASSICO DELLA VALPOLICELLA RISERVA SERGIO ZENATO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*Amarone Riserva "Sergio Zenato" is produced only during excellent vintages, from a selection of the best Corvina, Rondinella, and Oseleta grapes from the oldest vineyards in Sant'Ambrogio in the heart of the classic Valpolicella zone. An extremely balanced wine suitable for extended ageing.*



### **GRAPE VARIETIES**

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

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

S. Ambrogio di Valpolicella, hilly area,  
South-East/South-West 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**

7/8 per plant

### **YIELD PER HECTARE**

8 tons

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

From the last ten days of September, to the first ten days of October

### **VINIFICATION**

After harvesting and grading by hand in small, 5 kilogram crates, the grapes are left to dry for around four months in well-ventilated drying lofts.

The grapes are not pressed until January, once the innovative withering process has taken place.

After slow fermentation for 15-20 days in the skins, the wine is aged for at least four years in large oak casks before refinement in the bottle for at least one year.

### **COLOUR**

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

### **BOUQUET**

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

### **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