



ZENATO®

AMARONE DELLA VALPOLICELLA D.O.C.G. CLASSICO

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 variety: 80% Corvina Veronese, 10% Rondinella, 10% Oseleta and Croatina.

Geographical location and 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 metres a.s.l.

Type of soil: mainly clay, calcareous, rich in rock fragments.

Training system and planting density: Guyot with around 5,000 vines per hectare.

Average age of the vines: 15/20 years

Number of buds per plant: 8/10 per plant.

Yield per hectare: 80 hundredweight.

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.