



ZENATO®

AMARONE DELLA VALPOLICELLA D.O.C.G. CLASSICO RISERVA "SERGIO ZENATO"

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

Geographical location and characteristics of the vineyard: Sant'Ambrogio di Valpolicella, hilly area, South-East exposed.

Average altitude of the land: 300/350 metres a.s.l.

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

Training system: guyot

Average age of the vineyards: 20 years

Number of buds per plant: 6/7 per plant

Yield per hectare: 80 hundredweight

Period and method of the harvest: 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 natural 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 very large oak casks before refinement in the bottle for at least a year.

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.