



# ZENATO®

## **CORMÌ** **CORVINA MERLOT VENETO I.G.T.**

An elegant, full-bodied red wine obtained from a careful selection of Corvina and Merlot grapes, both from the Valpolicella area and the neighbouring hinterland. A balanced wine that reflects the elegance of Corvina and the structure of Merlot.



**Grape variety:** 50% Corvina and 50% Merlot

**Geographic position and characteristics of the vineyards:** Corvina is grown in the hilly area of Valpolicella, in Sant'Ambrogio; the Merlot comes from the zones bordering Valpolicella.

**Average altitude of the land:** 100/150 metres a.s.l.

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

**Training system and planting density:** spurred cordon for Merlot and guyot for Corvina with a density of 5,000 vines per hectare.

**Average age of the vineyards:** 20 years

**Number of buds per plant:** 7/8 per plant

**Yield per hectare:** 90 hundredweight per hectare.

**Period and method of the harvest:** the Merlot grapes are picked by hand in the last 10 days of September, while the Corvina is harvested in the first 10 days of October, depending on the season.

**Vinification:** vinification with maceration on the skins for 12/15 days to enhance the characteristics of the grapes and the terroir. Alcoholic fermentation is followed by racking and then pressing. When the wine has undergone complete malolactic fermentation, it is matured in tonneaux and large barrels for 12 months before a further six months in the bottle.

**Colour:** ruby red.

**Nose:** red fruits like blackberry and black cherry.

**Palate:** the strong mineral flavour and freshness of Corvina is rounded off by the sweetness of the tannins of the Merlot.

**Serving temperature:** at 18-20°C.

**Gastronomical combinations:** ideal with typical Mediterranean dishes, roast and grilled meat, salami.