



# ZENATO®

## **CRESASSO CORVINA VERONESE I.G.T.**

Cresasso is an extremely elegant and balanced wine, with a very good structure, particularly suitable for a long period of ageing, like other important Valpolicella wines. Cresasso is produced from a particularly suitable vineyard on the Costalunga estate.



**Grape variety:** 100% Corvina Veronese

**Geographical location and vineyards characteristics:**

Sant'Ambrogio di Valpolicella, in Costalunga estate located on a hilly zone.

**Average altitude of the land:** 350 metres a.s.l., with South exposure

**Type of soil:** mostly calcareous moraine, rich in rock fragments and with the presence of clay.

**Cultivation system and density of the planting:** guyot with a density of planting of 5,000 vines per hectare.

**Average age of the vineyards:** 10 years

**Number of buds per plant:** 6/8 per plant

**Yield per hectare:** 65 hundredweight

**Period and method of the harvest and vinification:** The Cresasso is a wine that comes from a careful research and selection of the best grapes of Corvina.

The manual harvest is done in two distinct phases, an initial selection is made in the second half of September, laying the grapes in plateau and set to dry for two months after which the fermentation follows for 20 days and then the wine is let ageing in French oak casks for 24 months. The corvina not collected during the harvest is over-ripened on the plant until the end of October, after which it is fermented in stainless steel tanks.

The Cresasso is the blend of the two fermentations, with deep ruby color, an important structure and alcohol content. The nose recalls red fruits such as black cherry, cherry and spicy notes of frankincense and pepper aromas typical of the grape corvina

**Colour:** intense ruby red.

**Nose:** an enveloping olfactory spectrum, which opens with pleasurable hints of red fruit, black cherry, blackberry and plum.

**Palate:** a fulsome Corvina, savoury with a mineral taste from the sharp tannins that bestow a pleasurable long finale.

**Serving temperature:** at 18°C

**Gastronomical combinations:** fine match for all tasty and rich recipes. Ideal with grilled meats, roasts, game, sausages and salami. Delightful with ripe cheeses.