



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

CRESASSO CORVINA VERONESE

INDICAZIONE GEOGRAFICA TIPICA

Made from Corvina Veronese, this single-vineyard designate wine is deeply connected to the land where it is grown. Its intense, deep ruby red color tinges the glass as its thick, lingering legs slide down the edges. On the nose, it delivers a spectrum of delicious and enchanting red fruit, blueberry, and blackberry notes that evolve into intense aromas of black cherry, cooked prune, and jam.



GRAPE VARIETY

100% Corvina Veronese

LOCATION & CHARACTERISTICS OF THE VINEYARD

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

AVERAGE ALTITUDE OF THE LAND

300/350 meters a.s.l.

TYPE OF SOIL

mostly calcareous moraine, rich in rock fragments and with the presence of clay

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

10-15 years

NUMBER OF BUDS PER PLANT

6/8 per plant

YIELD PER HECTARE

8 tons

PERIOD AND METHOD OF THE HARVEST

Cresasso is a wine that comes from a careful selection of the best grapes of Corvina

VINIFICATION

The manual harvest is done in two distinct phases, an initial selection is made in the second half of September, laying the grapes in crates 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 left to 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

BOUQUET

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

TASTE

a fulsome Corvina, savoury with a mineral taste from the sharp tannins that bestow a pleasurable long lasting finish

SERVING TEMPERATURE & ALCOHOL

18°C | 15,5% Alc/Vol

GASTRONOMICAL COMBINATIONS

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