



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

MERLOT

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Great and aristocratic red wine for aging,
the result of a very accurate and traditional vinification with Merlot grapes from the Garda area.*



GRAPE VARIETIES

100% Merlot

LOCATION & CHARACTERISTICS OF THE VINEYARD

Garda area in the south of the lake. Exposure is South

AVERAGE ALTITUDE OF THE LAND

80 meters a.s.l.

TYPE OF SOIL

sandy and clayey

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

25-30 years

NUMBER OF BUDS PER PLANT

8/9 per plant

YIELD PER HECTARE

80/100 tons

PERIOD AND METHOD OF THE HARVEST

around the second half of September.

VINIFICATION

after the harvesting rigorously done by hand, and a qualitative selection of grapes, the process of crushing and de-stemming will follow and subsequently a traditional procedure of maceration on its lees for about 5-6 days in small steel tanks will complete the first phase. When the alcoholic fermentation will be completed, it will be necessary to do two more operations, firstly repressing again the lees in order to squeeze the remaining must and then separating the same lees from the wine obtained. At this point the wine will complete malolactic fermentation and it will be aged partly in French barriques and partly in Slavonian oak vats. A very accurate aging in bottle will take place.

COLOUR

deep ruby red

BOUQUET

Varietal, ripe red fruit, blackberry and currant

TASTE

Soft, balanced with fine tannins

SERVING TEMPERATURE

serve at 18-20° C. It can be aged for several years.

GASTRONOMICAL COMBINATIONS

Recommended with roast and uncooked red meat.