



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

VALPOLICELLA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made from vineyards in Valpolicella, this wine has an impressive lingering finish with rich flavor.

On the nose, it delivers delicate hints of almond and violet.

On the palate, it's dry and smooth with good structure and wonderfully robust notes of cherry and prune.



GRAPE VARIETIES

85% Corvina Veronese, 10% Rondinella, 5% Corvinone

LOCATION & CHARACTERISTICS OF THE VINEYARD

Hilly zone, with an exposure to South-East and South-West

AVERAGE ALTITUDE OF THE LAND

250/300 meters a.s.l.

TYPE OF SOIL

mostly clay, calcareous, rich in rock fragments

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

10/15 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

10 tons

PERIOD AND METHOD OF THE HARVEST

from end of September to mid of October. Manual harvest

VINIFICATION

the manual harvesting of the grapes is followed by de-stemming and traditional maceration for a period of 10/12 days in stainless steel fermenters.

At the end of the alcoholic fermentation, the wine is separated from the skins with gentle pressing and aged in oak casks for about 12 months

COLOUR

ruby red

BOUQUET

delicate, reminiscent of maraschino cherries and fruits of the wood.

TASTE

mineral, dry, velvety, with a good structure

SERVING TEMPERATURE

18°C

GASTRONOMICAL COMBINATIONS

pasta with different sauces, red, roasted or grilled meat.