



# ZENATO®

## VALPOLICELLA D.O.C. SUPERIORE

This Valpolicella is produced with the Corvina, Rondinella and Corvinone grapes, cultivated in Valpolicella.



**Grape variety:** 85% Corvina Veronese, 10% Rondinella, 5% Corvinone.

**Geographical location and characteristics of the vine:** hilly zone, with an exposure to South-East and South-West

**Average height of the land:** 250/300 m a. s.l.

**Type of land:** mostly clay, calcareous, rich in rock fragments.

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

**Average age of the vines:** 10/15 years

**Number of buds per plant:** 8/10 per plant

**Yield per hectare:** 100 hundredweight

**Period and method of the harvest:** first ten days of October. Manual harvest.

**Vinification:** the manual harvesting of the grapes is followed by de-stemming and traditional maceration for a period of 10 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.

**Nose:** delicate, reminiscent of maraschino cherries and fruits of the wood.

**Palate:** mineral, dry, velvety, with a good structure.

**Serving temperature:** 18°C

**Gastronomic combinations:** pasta with different sauces, red meat, roasted or grilled meat.