



ZENATO®

Publication: Robb Report

Place: Web

Date: 7 September 2023

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9 Outstanding Italian Reds to Buy Right Now

From Barolos to Super Tuscans, we've got you covered.

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The No. 1 wine-producing country in the world, Italy is home to over 350 recognized indigenous grapes and 20 wine regions and creates 16 percent of the world's supply of vino. While we are big fans of many of Italy's native whites, at this time of year our appetites turn to heavier foods and our focus falls on Italian reds from the Veneto, Tuscany and Piedmont.

Made mainly with the Corvina grape, Amarone della Valpolicella is a lusty red from the Veneto produced via a process that dries the grapes and imbues the wine with power and finesse. Amarone is terrific alongside opulent dishes like risotto made with red wine and topped with truffles or strong cheeses such as Stilton and Époisses. Piemonte is home to rolling hills covered with Nebbiolo, the base for Barolo and Barbaresco. Barolo is also a natural paired with any dish topped with truffles, and beyond that it's perfect with earthy dishes like smoked duck, rack of lamb, or veal chops with mushrooms.

Zenato 2017 Sergio Zenato Amarone della Valpolicella Classico Riserva Veneto Italy



Zenato Sergio Zenato is only produced in exceptional years from grapes grown in San Ambrogio di Valpolicella, which is considered a classic zone for Valpolicella. This wine is ruby red in the glass and is composed of 85 percent Corvina, 10 percent Rondinella, and five percent Oseleta and Croatina. It is aged for four years in Slavonian oak and has aromas of ripe red cherry, black cherry preserves, and freshly ground black pepper. Full bodied in the mouth, it offers flavors of ripe red raspberry and black plum built upon a strong backbone of minerality.