

# Alanera

Indicazione Geografica Tipica



ZENATO®



*A wine born from its territory. Corvina, Corvinone, and Rondinella blend with other local varieties to create a wine that interprets the richness of the "Classico" area in a contemporary style. A light drying process enhances intensity and structure while preserving freshness and harmony in each sip. The result is a deep and balanced wine that expresses the territory with modern style and authentic personality.*



**Grape variety:** 55% Corvina, 25% Rondinella, 10% Corvinone, 10% Cabernet Sauvignon and Merlot.

**Average age of the vineyard:** 20/30 years.

**Training system:** Guyot.

**Number of buds per plant:** 6/8 per plant.

**Yield per hectare:** 80 quintals.



**Vineyard location:** Hilly area with south-east and south-west exposure.

**Average altitude of the land:** 300/350 meters a.s.l.

**Type of soil:** Predominantly morainic limestone, rich in stones and clay.



**Harvest:** September/October. Strictly hand-picked.

**Vinification:** After harvest, the grapes are carefully selected and left to rest in the drying room for less than a month. During this period, careful attention is paid to spacing the grape clusters to ensure even and natural drying. The grapes are then pressed and macerated on the skins for 10–12 days. The resulting wine is aged in oak barrels for a minimum of 12 months..



**Colour:** Ruby red.

**Bouquet:** Flavors of dried and fresh cherries, coffee and sweet tobacco, supported by fresh acidity and soft tannins.

**Taste:** Notes of dried fruit, cherry, coffee, and tobacco, balanced by good acidity and soft tannins.



**Serving temperature:** 18°C (64°F)

**Gastronomical combinations:** Perfect with braised or roasted red meats, game, robust ragus, and aged Italian cheeses.