

Alberto 2017

Rosso del Veneto

Indicazione Geografica Tipica



ZENATO®



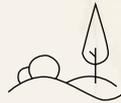
A project born in 1997 on the occasion of Alberto Zenato's 30th birthday, when he created his own selection of grapes. Since then, every ten years, Alberto Zenato selects the best blend to express the excellence of the territory he belongs to and represents to the world.



Grape variety: Corvina Veronese and Merlot.

Average age of the vineyard: 20 years.

Training system: Guyot.



Vineyard location: S. Ambrogio di Valpolicella, hilly area, South-East exposed and morainic hills of Garda.

Average altitude of the land: From 50–60 m to 300/350 meters a.s.l.

Type of soil: Predominantly Cretaceous, calcareous, and also clayey.



Harvest: First week of October.

Vinification: After handpicking and sorting into small 5 kg crates, the grapes are left to slightly dry in dry, well-ventilated lofts. This is followed by a slow fermentation on the skins for 15–20 days and aging for 2 years in a 30 hl Slavonian oak barrel.



Colour: Intense ruby red.

Bouquet: Intense, fruity (cherry, sour cherry, and small forest berries), with spicy notes.

Taste: Warm, full-bodied with great structure.



Serving temperature: 18°C (64°F).

Gastronomical combinations: Ideal with roasted game, grilled red meat, and aged cheeses, but also excellent as a contemplative wine.