

Amarone Classico della Valpolicella



ZENATO®

Denominazione di Origine Controllata e Garantita

Our Amarone is a wine of great structure, complex and elegant. It is born from carefully selected vineyards, cultivated on soils where the vine has learned to coexist with the stone, in a landscape that speaks the language of time and labor. Each cluster, harvested at the perfect stage of ripeness, tells the depth of a tradition renewed with style and precision. The result is a powerful yet harmonious wine, capable of evoking emotions through its intensity and finesse.



Grape variety: 85% Corvina Veronese, 10% Rondinella, 5% Oseleta e Croatina.

Average age of the vineyard: 30 years.

Training system: Guyot with around 5,500 vines per hectare.

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

Yield per hectare: 80 quintals.



Vineyard location: Sant'Ambrogio di Valpolicella, hilly area, south-east exposure.

Average altitude of the land: 300–350 m (984–1,148 ft) above sea level.

Type of soil: Predominantly chalky-limestone, rich in stones.



Harvest: From the second half of September to the first half of October. Strictly hand-picked.

Vinification: After harvest and careful selection, the grapes are placed in crates and left to dry in the drying room for 3–4 months, with adequate spacing between clusters to ensure proper ventilation. The dried grapes are then crushed and macerated on the skins for 15–20 days at 22°C (72°F). The resulting wine is aged in large oak barrels (30 and 65 hl) for about 4 years, followed by further bottle aging.



Colour: Red tending towards garnet with aging.

Bouquet: Intense and enveloping, with notes of maraschino cherry, dried plum, fig, sweet tobacco, and fine spices; balsamic, leather, and cocoa hints are also perceptible.

Taste: Warm, full, and velvety, with present tannins, good freshness, and a powerful yet balanced structure; the finish is long, with echoes of ripe fruit, spices, and subtle balsamic notes.



Serving temperature: 18°C (64°F).

Gastronomical combinations: Perfect with braised meats, roasts, game, and aged cheeses; also pairs beautifully with hearty traditional dishes.