

# Amarone Classico della Valpolicella Riserva Sergio Zenato



ZENATO®

Denominazione di Origine Controllata e Garantita

*The pinnacle expression of this wine is born from the selection of the finest Corvina, Rondinella, and Oseleta grapes, sourced from the oldest vineyards cultivated in Sant'Ambrogio, in the heart of the Valpolicella Classica. A well-balanced Amarone, designed to age gracefully, proudly bearing the signature of our founder, Sergio Zenato.*



**Grape variety:** 85% Corvina, 10% Rondinella, 5% Oseleta and Croatina.

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

**Training system:** Guyot.

**Number of buds per plant:** 6/7 per plant.

**Yield per hectare:** 80 quintals.



**Vineyard location:** S. Ambrogio di Valpolicella, hilly area, South-East/South-West exposed.

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

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



**Harvest:** From the first ten days of September to the first ten days of October.

**Vinification:** After harvest, the grapes are carefully hand-selected in small 5-kg crates and left to dry for about four months in dry, well-ventilated drying rooms. Only in January, after this innovative drying process, are the grapes crushed. A slow fermentation then takes place on the skins for 15–20 days, followed by aging for approximately 5 years in large Slavonian oak barrels and at least one year of bottle aging.



**Colour:** Deep ruby red, tending towards garnet with age.

**Bouquet:** Broad and mature, with notes of maraschino cherry, dried plum, and fig, enriched by hints of tobacco, leather, sweet spices, licorice, and subtle balsamic nuances.

**Taste:** Full, deep, and balanced, with soft tannins, well-integrated alcohol warmth, and surprising freshness; the finish is long and harmonious, with echoes of ripe fruit and spices.



**Serving temperature:** 18°C.

**Gastronomical combinations:** Ideal with roasted game, grilled red meats, and aged cheeses, but also excellent as a contemplative wine for savoring on its own.