

# Amarone Classico della Valpolicella

## Archivio storico 2013



ZENATO®

Denominazione di Origine Controllata



*The wine project "Archivio Storico Zenato" was created to celebrate a legacy of care, dedication, and passion that has established the name Zenato as a worldwide synonym for excellence and a symbol of the unique identity of Valpolicella.*

*Amarone 2018 Archivio Storico Zenato is crafted from the oldest vines on our Costalunga Estate, located on the highest hills with optimal sun exposure. The vines thrive in marl-rich soil, where their roots delve deep into the ground to draw essential mineral salts.*

The 2013 vintage comes from a balanced growing season that allowed for slow and complete ripening, resulting in a precise and elegant Amarone. The drying process ensured harmonious concentration, supported by good acidity. The aromatic profile shows notes of sour cherry, blackberry, and spirit-infused fruit, with balsamic and spicy nuances. On the palate, it is structured yet dynamic, with silky tannins, vibrant freshness, and excellent ageing potential.



**Grape variety:** 80% Corvina, 10% Rondinella, 10% Oseleta and Croatia.

**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 exposed.

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

**Type of soil:** Mainly limy, clay, rich in rock fragments.



**Harvest:** At the beginning of October.

**Vinification:** After harvesting the grapes through a careful selection they are left to dry in small 5kg wooden crates for about 4 months inside well ventilated and dry rooms (fruttai). Only in January, after the natural drying process (appassimento), the grapes are pressed. Following a slow fermentation on the skins for 15-20 days and aging for 10 years in a 30 hl Slavonian oak barrel.



**Colour:** Intense ruby red, becoming garnet red with the passig of the years.

**Bouquet:** Intense, fruity (cherry, Marasca cherry and small berries), spicy.

**Taste:** Warm, full-bodied with great structure.



**Serving temperature:** 18°C, open an hour before serving.

**Gastronomical combinations:** Perfect with roast meats, game, grilled steak and mature cheeses, but perfect for enjoyment without a meal.