

# Cresasso

## Corvina Veronese

Indicazione Geografica Tipica



ZENATO®

*The estate's cru, made from Corvina Veronese grapes, is crafted with full respect for its connection to the native territory. Its intense, deep ruby-red hues color the glass and leave dense, persistent legs. The enveloping olfactory spectrum unfolds immediately with pleasant notes of red fruits, blueberry, and blackberry, evolving after a few minutes into more intense sensations of black cherry, cooked plum, and jam of black cherry, cooked prune, and jam.*



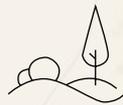
**Grape variety:** 100% Corvina Veronese.

**Average age of the vineyard:** 10/15 years.

**Training system:** Guyot.

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

**Yield per hectare:** 65 tons.



**Vineyard location:** Sant'Ambrogio di Valpolicella, in Costalunga estate located on a hilly zone.

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

**Type of soil:** Predominantly morainic limestone, rich in stones with clay presence. The soil consists mainly of white or white-pink marl limestones, such as Biancone and Scaglia Rossa.



**Harvest:** The grapes are harvested after light overripening on the vine, usually in the second half of October. This is made possible by the unique microclimate of the Costalunga estate, characterized by significant temperature fluctuations between day and night and a particularly dry climate, also favored by descending winds from the nearby Valdadige.

**Vinification:** After harvest, the grapes are destemmed and crushed. A slow fermentation takes place in contact with the skins for about 15 days at a controlled temperature of 22°C (72°F). The wine is then aged for 24 months in French oak tonneaux, followed by a long bottle aging of at least one year.



**Colour:** Deep ruby red.

**Bouquet:** An enveloping olfactory spectrum with pleasant notes of red fruits, black cherry, blackberry, and plum.

**Taste:** Rich, savory, and mineral Corvina with dense tannins that give it a pleasantly long finish.



**Serving temperature:** 18°C

**Gastronomical combinations:** Pairs well with all flavorful and hearty dishes. Ideal with grilled meats, roasts, game, cured meats, and aged cheeses.