

Valpolicella Classico Superiore



ZENATO®

Denominazione di Origine Controllata

Made from vineyards in Valpolicella, this wine has an impressive lingering finish with rich flavor. On the nose, it delivers delicate hints of almond and violet. On the palate, it's dry and smooth with good structure and wonderfully robust notes of cherry and prune.



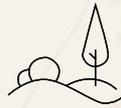
Grape variety: 85% Corvina Veronese, 10% Rondinella, 5% Corvinone.

Average age of the vineyard: 10/15 years.

Training system: Guyot.

Number of buds per plant: 8/10 per plant.

Yield per hectare: 100 quintals.



Vineyard location: Hilly area with south-east and south-west exposure.

Average altitude of the land: 250/300 meters a.s.l.

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



Harvest: Last ten days of September, hand-picked.

Vinification: After hand harvesting, the grapes are destemmed and gently crushed, followed by traditional maceration for 10 days in stainless steel tanks. Once alcoholic fermentation is complete, the wine is separated from the skins with gentle pressing and aged in oak tonneaux for approximately 12 months.



Colour: Ruby red.

Bouquet: Delicate, characteristic, with notes of Morello cherries and wild berries

Taste: Mineral, dry, velvety, with good structure.



Serving temperature: 18°C

Gastronomical combinations: Pairs well with pasta dishes, red meats, roasts, or grilled foods.