



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

AMARONE CLASSICO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*Our Amarone is a complex, elegant and velvety wine with great structure.
It is produced from grapes cultivated in the classic zone of Valpolicella, in the municipality of S. Ambrogio,
a land abounding with significance, tradition and the culture of food and wine.*



GRAPE VARIETIES

80% Corvina Veronese, 10% Rondinella, 10% Oseleta and Croatina

LOCATION & CHARACTERISTICS OF THE VINEYARD

the vineyard is located in Sant'Ambrogio della Valpolicella, hilly zone, with an exposure to South-East and South-West

AVERAGE ALTITUDE OF THE LAND

300/350 meters a.s.l.

TYPE OF SOIL

mainly clay, calcareous, rich in rock fragments

TRAINING SYSTEM

Guyot with around 5,500 vines per hectare.

AVERAGE AGE OF THE VINEYARD

15/20 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

8 tons

PERIOD AND METHOD OF THE HARVEST

depending on the vintage, between the second half of September and the first half of October. Harvested strictly by hand.

VINIFICATION

The grapes, after harvesting and careful selection, are left to rest in the drying loft for a period of between 3 and 4 months in crates, taking care over the spacing between the bunches to promote the correct drying. The dried grapes are then pressed and macerated in the skins for 15-20 days at a temperature of 23-25°C. The new wine is aged in oak casks for a minimum period of 36 months.

COLOUR

red, becoming garnet red with ageing.

BOUQUET

elegant and spicy with hints of cherry, Marasca cherry, dry fruit and prunes

TASTE

rounded, velvety, enveloping and soft

SERVING TEMPERATURE

serve at 18°C, uncork at least one hour before.

GASTRONOMICAL COMBINATIONS

recommended with roasted meat, grilled meat, game and mature cheeses or enjoyed without a meal.