



ZENATO®

AMARONE DELLA VALPOLICELLA D.O.C. CLASSICO

Our Amarone is a wine with a great structure, complex, elegant, velvety. It is produced with grapes cultivated in the Classical area of Valpolicella, in the municipality of Sant'Ambrogio di Valpolicella, a land full of tradition, well known for the wine and food culture.



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

Geographical location and vineyards characteristics: the vineyard is located in Sant'Ambrogio della Valpolicella, hilly zone, with an exposure to South-East, at 250-300 m a.s.l.

Type of soil: calcareous, morainic, rich in rock fragments.

Training system and planting density: guyot for the old vines, spurred cordon for the new ones ca. 5,000 vines per hectare.

Yield per hectare: 80 hundredweight.

Period and method of the harvest: second decade of October. Manual harvest.

Vinification: after the harvest, the grapes are carefully selected, and the healthiest ripest fruit is placed in wood cases in a well-ventilated room to raisin for 3-4 months. After this period the grapes are pressed, left on the skins for 15-20 days at the temperature of 23°-25°C, and fermented till becoming the delicious wine that Amarone is. The wine is aged in oak barrels for 36 months.

Colour: deep ruby colour, which will develop garnet shadows by aging.

Nose: elegant, warm, spicy, with hints of black cherry, dried fruit, in particular prunes.

Palate: round, velvety and smooth.

Serving temperature: serve at 18-20°C, uncork bottle at least one hour before.

Gastronomical combinations: recommended with roasted meat, grilled meat and matured cheeses.