



ZENATO®

RISERVA “SERGIO ZENATO” AMARONE CLASSICO DELLA VALPOLICELLA D.O.C.

Amarone Riserva “Sergio Zenato” is produced only in excellent vintages, from a selection of grapes Corvina, Rondinella, and Oseleta coming from the oldest vineyards in Costalunga estate in Sant’Ambrogio di Valpolicella. The particular low yields have led to a wine of great concentration, with aroma of vanilla and fruits, an intense and long lasting taste.



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

Geographical location and vineyards characteristics: Sant’Ambrogio di Valpolicella, hilly area, South-East exposed. 300/350 m a.s.l.

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

Training system and planting density: guyot, 5,000 plants per hectare.

Average of the vineyards: 20 years.

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

Yield per hectare: 80 hundredweight.

Period and method of the harvest: first ten days of October. Handpicked.

Wine-making: the grapes are left to raisin dry for 3-4 months in small trays (only one layer), well-spaced out to allow good air circulation. The wine pressing takes place in January through de-stemmer and pre-maceration of the skins on the must. Skin contact fermentation lasted 15-20 days, then the wine has been aged in 75 hl. Slavonian oak barrels for 48 months.

Follows conditioning in bottle for 1 year before being released.

Colour: deep ruby red, it develops in a garnet red;

Nose: extremely intense, spicy dried-fruit bouquet, full flavoured

Palate: well structured, a truly magnificent wine.

Serving temperature: at 18-20°C, it is better to open the bottle an hour before serving.

Gastronomical combinations: ideal with roasted meat, game, grilled steak and aged cheeses, but perfect as a meditation wine.