



ZENATO®



Zenato Alanera Rosso Veronese 2014

WINE DESCRIPTION

Alanera translates as "black wing," a reference to the raven, "corvo" in Italian, and an homage to the Valpolicella region's treasured indigenous grape, "Corvina". Alanera is a seductive wine that derives extra richness from an innovative variation on the traditional appassimento method practiced throughout the zone. 50% of all the grapes harvested to produce this wine are partially dried for 45-60 days. The classic Valpolicella varietals are dried in the main drying facility in Sant' Ambrogio where the Zenato family dry their Amarone grapes, while the Merlot and Cabernet Sauvignon are dried at Zenato's Santa Cristina winery. The highly concentrated juice from these partially dried grapes adds an unusually complex spectrum of aromas and flavors to the blend. 12 months in barrel round out the tannin structure in this eminently drinkable red.

TASTING NOTES

Brilliant ruby in color, Alanera delights the senses with a variety of aromas and flavors that include fresh and dried cherries and prunes, sweet spice, and hints of coffee and tobacco. On the palate, Alanera is full-bodied with elegant and velvety tannins. Vibrant acidity brings balance and freshness, and supports a long and harmonious finish.

FOOD PAIRING

Pair Zenato's Alanera with medium-aged cheeses, cured meats, meaty fish such as sea bass fillet with Extra Virgin Olive Oil, or with braised meats and stews.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Verona IGT
Vineyard name:	The Costalunga Estate
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	2,200
Yield/acre:	3.6 tons
Exposure:	Southeastern / Southern / Southwestern
Year vineyard planted:	1970, 2000
Harvest time:	September - October
First vintage of this wine:	2012
Bottles produced of this wine:	144,000

WINEMAKING & AGING

Varietal composition:	55% Corvina, 25% Rondinella, 10% Corvinone, 5% Merlot, 5% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-15 days
Maceration technique:	Submerged-Cap Fermentation
Length of maceration:	10-12 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	300-500L Tonneaux and 100-150HL Tanks
Age of aging container:	2-3 years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	8 g/L
Acidity:	5.5 g/L
Dry extract:	35.4 g/L

PRODUCER PROFILE

Estate owned by: The Zenato family
 Winemaker: Alberto Zenato
 Total acreage under vine: 175
 Estate founded: 1960
 Winery production: 144,000 Bottles
 Region: Veneto
 Country: Italy