



ZENATO®



PRODUCER PROFILE

Estate owned by: The Zenato family
Winemaker: Alberto Zenato
Total acreage under vine: 175
Estate founded: 1960
Winery production: 16,000 Bottles
Region: Veneto
Country: Italy

Sergio Zenato Amarone Classico della Valpolicella 2015

WINE DESCRIPTION

The high-quality approach to this wine begins in the vineyard as it is made from a strict selection of Corvina, Rondinella, Croatina, and Oseleta grapes grown in the Sant' Ambrogio district. The grapes were harvested in September and October and dried for four months before fermentation. After being aged for 36 months in large barrels, the wine was refined for several months in bottle.

TASTING NOTES

Ruby red in color, this Amarone Riserva offers dense and smokey aromas of dark cherries, raisins, chocolate, and anise, framed by fruity tannins and a spicy finish. With the level of complexity and balance that this wine shows, it will evolve beautifully for 10+ years.

FOOD PAIRING

Pair this wine with Beef Wellington, demi-glaces, fegato alla veneziana, or grilled red meat.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Amarone Classico della Valpolicella DOC
Vineyard size:	75
Soil composition:	Calcareous Clay-Loam
Training method:	Guyot
Elevation:	825-990 feet
Vines/acre:	2,000
Yield/acre:	4 tons
Exposure:	Southeastern
Year vineyard planted:	1994
Harvest time:	October
First vintage of this wine:	1980
Bottles produced of this wine:	16,000

WINEMAKING & AGING

Varietal composition:	80% Corvina, 10% Rondinella, 5% Croatina, 5% Oseleta
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	25 days
Maceration technique:	Pumpovers
Type of aging container:	Barrels
Size of aging container:	50-75 HL
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	48 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	17%
pH level:	3.6
Residual sugar:	9.4 g/L
Acidity:	6.6 g/L
Dry extract:	47.3 g/L