



ZENATO®



PRODUCER PROFILE

Estate owned by: The Zenato family
Winemaker: Alberto Zenato
Total acreage under vine: 175
Estate founded: 1960
Winery production: 80,000 Bottles
Region: Veneto
Country: Italy

Zenato Amarone della Valpolicella Classico 2017

WINE DESCRIPTION

Zenato Amarone is a blend of Corvina and Rondinella, with a touch of Croatina and Oseleta. Corvina is prized not only for its intense marasca cherry flavor, but also its ability to withstand the drying process. Used in small quantities Rondinella also fares well in drying, and contributes dark color and an alluring floral note. Oseleta provides tannic structure and minerality; while Croatina is introduced to add youthful fruitiness. All this attention to detail pays off in a wine that is immediately approachable yet unmistakably ageworthy.

TASTING NOTES

Ruby red in color, intoxicating aromas of dried black cherries, cassis, truffles, and chocolate fudge leap out of the glass. The resulting wine is silky, luscious, and complex, with a lingering finish.

FOOD PAIRING

Pair this wine with osso bucco, Bordelaise sauces, wild boar ravioli, or grilled cowboy ribeyes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Amarone della Valpolicella Classico DOCG
Vineyard size:	75
Soil composition:	Calcareous Silty-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:	1967
Bottles produced of this wine:	80,000

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:	30 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	16.5%
pH level:	3.69
Residual sugar:	7 g/L
Acidity:	5.8 g/L
Dry extract:	41.7 g/L