



## PRODUCER PROFILE

Estate owned by: The Zenato family  
Winemaker: Alberto Zenato  
Total acreage under vine: 175  
Estate founded: 1960  
Winery production: 15,000 Bottles  
Region: Veneto  
Country: Italy

## Zenato Cresasso Corvina Veronese 2016

### WINE DESCRIPTION

Cresasso is named for the pebbly soil in which it is grown, "sasso" translates as stone, and "cre" is the prefix of cretaceous. While the terrain was far from easy to cultivate, the native Corvina Veronese reaches optimal ripeness here. Cresasso is the product of extensive study and patience on the part of the Zenato family who sought to craft a wine that truly encapsulates the uniqueness of this special terroir.

### TASTING NOTES

Cresasso has a rich garnet color which sticks to the rim. On the nose, one senses red fruits such as tart black cherries, plums, and tobacco—all characteristic of the Corvina grape. On the palate the wine is soft and elegant, with Zenato's trademark balance.

### FOOD PAIRING

Ideal with rich cream pasta with truffles, Italian sausage with broccoli rabe, or roasted veal.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Verona IGT
Vineyard size:	75
Soil composition:	Pebbly and 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:	2004
Bottles produced of this wine:	15,000

### WINEMAKING & AGING

Varietal composition:	100% Corvina
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Maceration technique:	Pumpovers
Type of aging container:	Barriques
Size of aging container:	500 L
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	16%
pH level:	3.6
Residual sugar:	3.5 g/L
Acidity:	6.2 g/L
Dry extract:	38.2 g/L