

Costalago

i.g.t.

Rosso Veronese

Vineyard location / the province of Verona

Soil / hilly soil of morainic and volcanic origin

Grape varieties / Corvina e Corvinone 70%
Merlot 15% - Cabernet 15%

Vine yield per hectare / 100 ql./ha

Grape harvest / hand selection of the best grape bunches which are collected in small crates and left to raisin for a while

Vinification techniques / traditional skin fermentation followed by 2-3 weeks maceration in November

Ageing / in oak barrels for 1-2 years, depending on the vintage, followed by a short stay in stainless steel vats

Wine analysis / Alcohol content 13.8% vol.,
Residual sugar 7 g/l, Dry extract 31g/l,
Total acidity 5.80 g/l, pH 3.50



Cantina F.lli Zeni srl / Reg. Imp. di Verona n. 04142840232 / P.IVA 04142840232
via Costabella, 9 / 37011 BARDOLINO (Verona) / Lago di Garda
T. +39 045 7210022 / F. +39 045 621 2702 / www.zeni.it / info@zeni.it



Colour / intense ruby red

Bouquet / floral notes with hints of well-ripened fruit

Palate / vinous, velvety and lingering

Food and wine pairing / recommended with pasta with sauce, grilled red meat, game, cheese

Serving suggestions / wine to be best enjoyed within 4 years from bottling

Service temperature / 18°-20°C

