

Amarone della Valpolicella.

d.o.c.

Barriques

Vineyard location / Valpolicella Classica zone
(hilly band to the north of Verona)

Soil / red-brown soil on detrital,
limestone-marly and basaltic sediments

Grape varieties / Corvina 60%
Corvinone 20% - Rondinella 20%

Vine yield per hectare / 80 ql./ha

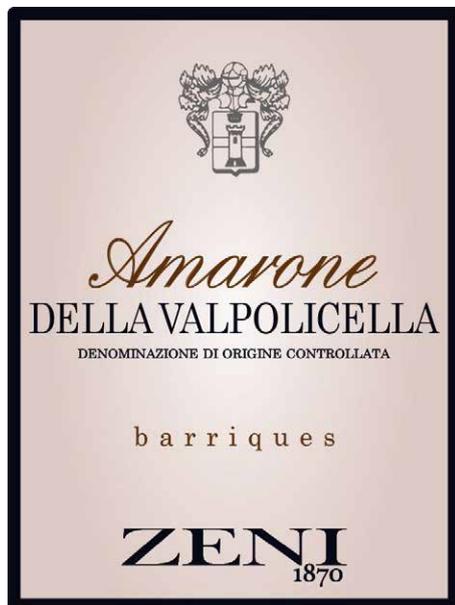
Grape harvest / hand selection of the best grape
bunches coming from hilly vineyards.

The grape is collected in small crates and left
to raisin in order to achieve a high concentration of
sugar, extracts, aromas and glycerine

Vinification techniques / raising of the grapes
for 4-5 months followed by traditional
skin fermentation and 4-5 weeks maceration

Ageing / in French oak barriques for 12-24 months,
depending on the vintage, followed by
a short stay in stainless steel vats

Wine analysis / Alcohol content 15.4% vol.,
Residual sugar 5 g/l, Dry extract 34 g/l,
Total acidity 5.80, pH 3.50



Colour / deep ruby red with a garnet red tinge

Bouquet / pervasive, with notes of vanilla
and hints of cocoa and spices

Palate / full-bodied, harmonic,
pleasantly tannin-rich, with notes of vanilla

Food and wine pairing / recommended with
red meat, braised meat, game and
fermented cheese; meditation wine

Serving suggestions / wine to be best enjoyed
within 8-10 years from bottling

Service temperature / 17°-19°C, uncorking the
bottle at least half an hour before serving

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