

Amarone della Valpolicella.

d.o.c. classico

Vigne Alte

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 70%
Rondinella 20% - Molinara 10%

Vine yield per hectare / 90 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 3-4 weeks maceration

Ageing / in 25 hl. old oak casks for 2-4 years,
depending on the vintage

Wine analysis / Alcohol content 15.2% vol.,
Residual sugar 6 g/l, Dry extract 32 g/l,
Total acidity 5.80 g/l, pH 3.45



Colour / deep ruby red with a garnet red tinge

Bouquet / stylish, elegant, with notes of fruit
preserved in alcohol and hints of cocoa and spices

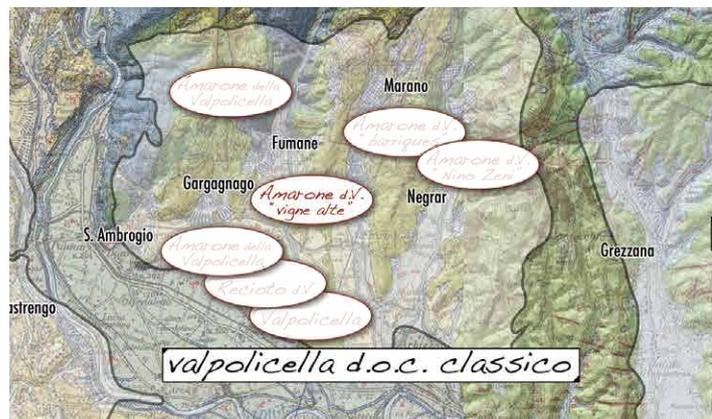
Palate / overwhelming, harmonic,
warm and lingering

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

Serving suggestions / wine to be best enjoyed
after 5 years from bottling

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

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