

*Amarone
della Valpolicella.*
d.o.c.g. classico
riserva "Nino Zeni"



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

Soil / hilly zone characterized by clay and silt soils

Grape varieties / Corvina - Corvinone - Rondinella

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 for 5 months in order to achieve a high concentration of sugar, extracts, aromas and glycerine

Vinification techniques / 25-30 days maceration in wood vats with hand break of the skins

Ageing / oak barrels and a short part in Barrique for 5 years

Wine analysis / Alcohol content 16% vol.,
Residual sugar 8 g/l, Dry extract 41 g/l,
Total acidity 5.50 g/l, pH 3.57



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Colour / ruby red with a garnet red tinges

Bouquet / strong and embracing with hints of dried fruit, spices, chocolate, cinnamon and toasted almond

Palate / austere, full bodied, lingering and with a delicate acidity

Food and wine pairing / recommended with braised meat, spicy meat and mature cheese

Serving suggestions / long-lived wine

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



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