

Amarone della Valpolicella.

d.o.c.g. classico

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%
Rondinella 30% - Molinara 10%

Vine yield per hectare / 100 ql./ha

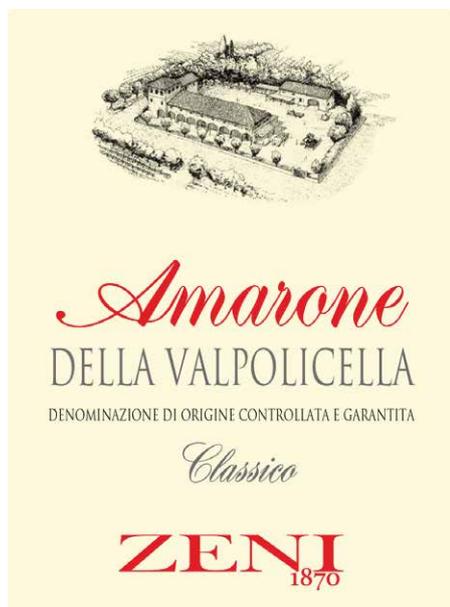
Grape harvest / hand selection of the best grape
bunches coming from hilly vineyards.

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 3-4 months followed by traditional
skin fermentation and 3-4 weeks maceration

Ageing / in 50 hl. oak barrels for 2-3 years,
depending on the vintage

Wine analysis / Alcohol content 14.8% vol.,
Residual sugar 6 g/l, Dry extract 31 g/l,
Total acidity 6.00 g/l, pH 3.40



Colour / deep ruby red

Bouquet / vibrant and fruity,
with hints of well-ripened fruit and spices

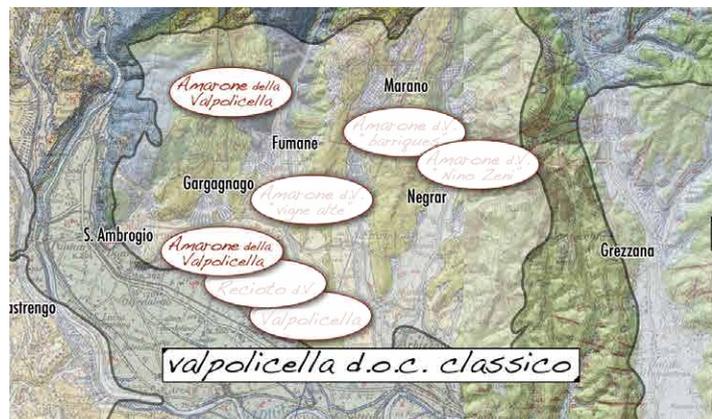
Palate / velvety and rounded

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

Serving suggestions / wine to be best enjoyed
after 3 years from bottling

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

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