


AMARONE CLASSICO DELLA VALPOLICELLA RISERVA 'SERGIO ZENATO'

2017 | Red Wine



 Italy, Veneto

Zenato

Case Size: 6

The crown in the Zenato range, this award winning Amarone Riserva from the highly prized Zenato Estate is a fantastic example of the true potential of Amarone.

Deep ruby red in colour. Extremely intense on the nose with a spicy, dried-fruit bouquet. Full, flavoursome and well structured on the palate with strong yet supple tannins and amazing length. A truly magnificent wine.

Vinification:

Produced only during excellent vintages, from a selection of the best grapes from the oldest vineyards in the heart of the classic Valpolicella zone. The grapes are left to rest in the drying loft for a period of between 3 and 4 months in crates, taking care over the spacing between the bunches to promote the correct drying. The dried grapes are then pressed and macerated in the skins for 15-20 days at a temperature of 23-25°C. The new wine is aged in oak casks for a minimum period of 36 months

Grape Varieties: Corvina| Oseleta| Rondinella

Classification: Red wine | **ABV:** 17% | **Closure:** Natural Cork