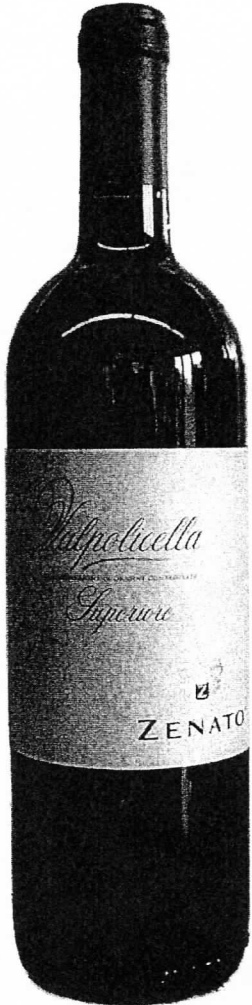




ZENATO®



Valpolicella Superiore DOC 2011

WINE DESCRIPTION

Although the Superiore designation requires that the grapes that go into this wine are harvested at a slightly higher sugar level than standard Valpolicella—thus producing a wine of potential higher alcohol—this Valpolicella is a soft, supple example of this classic wine. Made predominately from Corvina, this wine displays the ripe black cherry flavors for which the grape is known.

TASTING NOTES

Ruby red in color, this Valpolicella Superiore offers fleshy aromas of wild berries, black currants, black cherries, and spices, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture.

FOOD PAIRING

Pair this wine with antipasti, arrabbiata sauces, seared sashimi tuna, or orange-glazed duck.

VINEYARD & PRODUCTION INFO

Production area/ appellation:	Valpolicella DOC
Soil composition:	Silty-Loam
Training method:	Guyot
Elevation:	825-990 feet
Vines/ acre:	2,000
Yield/ acre:	3.6 tons
Exposure:	Southeastern
Harvest time:	October

WINEMAKING & AGING

Varietal composition:	80% Corvina, 10% Rondinella, and 10% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-15 days
Fermentation temperature:	77-79 °F
Maceration technique:	Racking
Length of maceration:	12-15 days
Type of aging container:	Barrels
Size of aging container:	50 HL
Age of aging container:	Five years
Type of oak:	French
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	13.6 %
pH level:	3.5
Residual sugar:	5.4 g/L
Acidity:	5.6 g/L
Dry extract:	34.1 g/L

PRODUCER PROFILE

Estate owned by: The Zenato family
 Winemaker: Alberto Zenato
 Total acreage under vine: 175
 Estate founded: 1960
 Winery production: 2,000,000 Bottles
 Region: Veneto
 Country: Italy

