



ZENATO



Thanks to the passion for wine and the love for quality transmitted by his father, in 1960 Sergio Zenato started the company that today bears his name. Over the years he has tirelessly devoted himself to wine production and has experimented with new plants, enhancing the vineyards of the area.

Sergio Zenato deserves credit for having developed the potential of the autochthonous Trebbiano di Lugana grape, transforming it into a great white: Lugana, extending its borders to Valpolicella, Zenato has been able to continue its experimentation. In the Costalunga estate, a 35-hectare plot at 300 meters above sea level, the Corvina, Rondinella and Oseleta varieties follow one another, which have given rise to a wine of great tradition and notoriety: Amarone.

Ripassa, a Valpolicella doc Superiore born from the best selection of Valpolicella "ripassata" on the marc of Amarone, was also born in this land.

The production of Zenato is contained well below the maximum limit allowed by the specification, to emphasize the quality of the grapes through a work of maximum rigor and care of the vineyard. Each harvest takes place respecting natural times and traditional knowledge, while using innovative methods. The grapes are harvested with extreme care, to keep the precious nectar of each bunch intact. Inside the cellars, the must is kept in large vats to facilitate the optimal fermentation of each type of Zenato wine, subsequently refined, aged and bottled.

A particular care also consists in the choice of bottles, always of the highest quality, where the wine is best protected to arrive intact at the time of tasting. Each Zenato wine is the result of this tireless commitment to quality and an immense passion for this land.

Amarone Riserva Sergio Zenato. The fruit of an intuition shared by Sergio Zenato with his wife Carla, Amarone was born from the desire to give the right emphasis to the identity of a territory and to make the excellent vintages appreciated with care. The grapes are selected by plant in the vineyards of Sant' Ambrogio di Valpolicella. Only the experience and the intimate relationship with the vineyard allow us to understand when a harvest can become a Reserve: a wine that expresses new, original and exclusive emotions.

The passion and interest in the native vines, a precious paternal inheritance, have given rise to two elegant and characterful wines: Cresasso, obtained from Corvina vinified in purity, and Recioto della Valpolicella, obtained by drying the Corvina grapes, Rondinella and Oseleta.

Zenato is in continuous evolution, but its values are the same as always: respect for time, the human aspect, love for the territory and the attention of tradition.



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