

# MAGNUM 'ARCHIVIO STORICO' AMARONE DELLA VALPOLICELLA DOCG, ZENATO


2008 | Red Wine



A magnum of wine of intense ruby red richness, becoming more garnet red with the passing of the years. Strong fruit aromas (cherry, Marasca cherry and small berries), spicy. Warm full bodied with great structure.

## Vinification:

The wine project “Archivio Storico Zenato” was created to celebrate a history of caring, dedication and passion, which led to recognize worldwide the name of Zenato as a synonym of excellence and identity of a unique area: Valpolicella. After harvesting the grapes through a careful selection they are left to dry in small 5kg wooden crates for about 4 months inside well ventilated and dry rooms (fruttai). Only in January, after the natural drying process (appassimento), the grapes are pressed. Following a slow fermentation on the skins for 15-20 days and aging for 10 years in a 30 hl Slavonian oak barrel.

 Italy, Veneto

Zenato

**Grape Varieties:** Corvina

**Classification:** DOCG | **ABV:** 16.50% | **Closure:** Natural Cork