



# CACHET WINE

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## Amarone della Valpolicella doc Barriques, Zeni

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**Code** ZENI030

An intense, full bodied and powerful Amarone wine from the Valpolicella Classica Zone. Full of rich fruit flavours, notes of vanilla and hints of cocoa and spices.

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**Tasting Notes:**

Deep ruby red in appearance. Full-bodied, with hints of black cherry and well-ripened fruit on the nose. Rounded, full-bodied and velvety on the palate.

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Specification	
<b>Vinification</b>	The best grapes are hand picked and collected in small crates and left to raisin in order to achieve a high concentration of sugar, extracts, aromas and glycerine. Raising of the grapes lasts 4-5 months followed by traditional skin fermentation and 4-5 weeks maceration. The wine is aged in French oak barriques for 12-24 months, depending on the vintage, following by a short time in stainless steel vats.
<b>ABV</b>	16%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Verona
<b>Area</b>	Valpolicella
<b>Type</b>	Red Wine
<b>Grape Mix</b>	60% Corvina, 20% Corvinone, 20% Rondinella
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2019
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Zeni
<b>Producer Overview</b>	Gaetano Zeni, referred to as Nino by everyone, was the real innovator of the modern era of the winery: a number of small and big changes initiated by him lifted the winery to its level of today. It was Nino who decided to move the production in the 1950s from the small winery in the historic centre of Bardolino to its present location, with more space and improved practicality, in the hills above the village with a spectacular view of Lake Garda. <b>Read more online</b>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Pair with red meats and game. Uncork the bottle at least half an hour before serving.
<b>Press Comments</b>	IWSC 2026 - Gold Medal. Wine Merchant Top 100, 2026. James Suckling 92 Points.