HOUSE OF TOWNEND

Amarone della Valpolicella doc Barriques, Zeni

Price	£49.99
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.

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	
Vinification	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. Raisining 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.
ABV	16%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Verona
Area	Valpolicella
Type	Red Wine
Grape Mix	60% Corvina, 20% Corvinone, 20% Rondinella
Genres	Fine Wine
Vintage	2019
Body	Soft, fruity and smooth
Producer	Zeni
Producer Overview	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. **Read more online**
Closure Type	Cork
Food Matches	Pair with red meats and game. Uncork the bottle at least half an hour before serving.
Press Comments	IWSC 2026 - Gold Medal. Wine Merchant Top 100, 2026: “Big, rich, smoky chocolate almonds and a glorious, powerful texture,” the judges said. “Superb Amarone for cheese.”