



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Amarone della Valpolicella Riserva “Nino Zeni” Docg Classico, Zeni

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<b>Price</b>	£120.00
<b>Code</b>	ZENI065

Zeni's flagship wine which is only made in peak vintages. The classic power and intensity you'd expect to find but extremely refined and complex in style. Highly recommended.

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### **Tasting Notes:**

Deep ruby red in colour with garnet tinges in the glass. On the nose, cherry, dried blackberry and stewed plums is powerful. On the palate, the fruit is joined by sweet spice of cinnamon and some white pepper, and subtle notes of cocoa and toasted almonds. This wine is full bodied with delicate acidity. The finish is persistent.

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Specification	
<b>Vinification</b>	The vines are planted in the Valpolicella Classica zone which is a hilly band north of Verona. The soil is composed of clay and silt which tend to be rich in nitrogen, the vines use this to build essential compounds, including proteins, enzymes, amino acids, nucleoid acids and pigments. Clay soils also provide the potassium that vines need to form sugars and starches to encourage bud initiation. The best bunches are hand selected and put in small crates and left to raisin to achieve high concentration of sugar, colour and aroma. This process goes on for 5 months followed by 25-30 days maceration in oak. The wine is then matured in oak for 5 years.
<b>ABV</b>	16%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2026
<b>Country</b>	Italy
<b>Region</b>	Verona
<b>Type</b>	Red Wine
<b>Grape Mix</b>	Blend
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2016
<b>Body</b>	Rich, bold and robust
<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>	Drink with a braised beef or very mature cheddar
<b>Press Comments</b>	James Sucking, 2024, 93 points: "A rich and spicy nose with notes of baked cherries, raisins, dried rose hips, dark chocolate and sandalwood. Full-bodied with a lot of depth and intensity, yet it's bright and racy with very fine, almost supple tannins and delicious fruit in the middle. Balanced and focused with good concentration and length. Drink or hold."