HOUSE OF TOWNEND

Bardolino doc Classico Vigne Alte, Zeni

Price	£13.50
Code	ZENI010

An intense, full bodied red wine from the Bardolino Classico Zone. Packed with juicy fruit and soft tannins.

Tasting Notes:

Bright ruby red in appearance with an intense and fruity bouquet and a full bodied and fragrant palate.



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Specification	
Vinification	Hand selection of the grape bunches that have reached optimum ripeness. Traditional skin fermentation followed by 4-6 days maceration.. Aged in stainless steel vats.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Verona
Area	Bardolino
Type	Red Wine
Grape Mix	60% Corvina, 30% Rondinella, 10% Molinara
Vintage	2025
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	A fabulous wine to have with pasta dishes with sauces,or try with red meat, cold meats or salami. Also a good accompaniment to soft cheeses.
Press Comments	Victoria Moore, The Telegraph, August 2026 ‘Big on flavour without the headache: Lowish-alcohol wines taste better than ever': "A red to chill and enjoy with almost anything. Deep flavours of red and black cherries give way to herbal notes, dust and an almost quinine-like hint of bitterness. Refreshing and medium-bodied. Bring out the homemade chicken Milanese with rocket salad." Highly Commended Wine Merchant Top 100, 2026: "Pleasant cherry quality; raspberry too. Tangy and balanced – would be nice chilled." Wine Merchant Magazine Tried and Tested, July 2026: "Everyone seems to be clamouring for lighter (and cheaper) reds but we want them to retain some depth of character. **Read more online**