



HOUSE OF TOWNEND

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## Bardolino Superiore DOCG Classico, Zeni

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| <b>Price</b> | £18.69  |
| <b>Code</b>  | ZENI040 |

A must try from the classico zone of Bardolino with an intense bouquet of juicy fruit rounded by fine tannins.

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### Tasting Notes:

Deep ruby in colour. On the nose, very ripe red berries with a touch of warm spice. On the palate the wine is full bodied and tannic. Great mouth-feel.

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| Specification     |  |
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| Vinification      | Late harvest selection where the grapes have reached maximum ripeness. Traditional skin fermentation with around 15 days of maceration. Aged for a year in Slavonian oak.  |
| ABV               | 13.5%  |
| Size              | 75cl   |
| Drinking Window   | Drink now  |
| Country           | Italy  |
| Region            | Verona   |
| Area              | Bardolino  |
| Type              | Red Wine   |
| Grape Mix         | 60% Corvina, 20% Corvione, 20% Rondinella  |
| Vintage           | 2022   |
| 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. <b>Read more online</b> |
| Closure Type      | Cork   |
| Food Matches      | Drink with tomato based sauces or a Charcuterie  |