HOUSE OF TOWNEND

Bardolino Superiore DOCG Classico, Zeni



Price	£18.99
Code	ZENI040

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

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	
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	2023
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	Drink with tomato based sauces or a Charcuterie
Press Comments	Awarded 3 Bicchieri by Gambero Rosso, 2026. Luxury Lifestyle Magazine, The best wines to drink this summer, July 2026: “This wine might be this summer’s best pairing for a charcuterie board. Salty, cured meats make the ultimate foil to the Bardolino Superiore DOCG’s tannic palate, while its intense bouquet of juicy fruit complements cheeseboard accompaniments like figs, grapes, chutneys and dried fruits perfectly.”