

FAMILY WINE MERCHANTS SINCE 1906

Soave doc Classico Vigne Alte, Zeni

 Price
 £13.99

 Code
 ZENI001

This classic and typical Soave from Verona is very elegant and fragrant.

Tasting Notes:

A straw yellow with a greenish tinge. The nose is intense, delicate, with hints of elder and vine flower. The palate is elegant, lingering, with a slightly bitter finish.





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| Specification | |
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| Vinification | Hand selection of the grape bunches that have reached optimum ripeness. Maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature. Aged in stainless steel vats. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Italy |
| Region | Verona |
| Туре | White Wine |
| Grape Mix | Garganega 85%, Chardonnay 10%, Trebianno 5% |
| Vintage | 2024 |
| Style | Dry |
| Body | Elegant, crisp and delicate |
| 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 | Ideal as an aperitif, with fish starters, soups. Or, try with main dishes made with fish or white meat. |
| Press Comments | 90 points, James Suckling: "This has aromas of pineapple, crushed stones, grapefruit and lemon grass. It's medium-bodied, vibrant and creamy with a tasty combination of fruit and minerals. Drink now." |