Cresasso Corvina Veronese IGT 2013

WINE DESCRIPTION
Cresasso is named for the pebbly soil in which it is grown, "sasso" translates as stone, and "cre" is the prefix of cretaceous. While the terrain was far from easy to cultivate, the native Corvina Veronese reaches optimal ripeness here. Cresasso is the product of extensive study and patience on the part of the Zenato family who sought to craft a wine that truly encapsulates the uniqueness of this special terroir.

TASTING NOTES
Cresasso has a rich garnet color which sticks to the rim. On the nose, one senses red fruits such as tart black cherries, plums, and tobacco—all characteristic of the Corvina grape. On the palate the wine is soft and elegant, with Zenato's trademark balance.

FOOD PAIRING
Ideal with rich cream pasta with truffles, Italian sausage with broccoli rabe, or roasted veal.

VINEYARD & PRODUCTION INFO
- Vineyard size: 75 acres
- Soil composition: Pebbly and Calcareous Clay-Loam
- Training method: Guyot
- Elevation: 825-990 feet
- Vines/acre: 2,000
- Yield/acre: 4.0 tons
- Exposure: Southeastern
- Year vineyard planted: 1994
- Harvest time: October
- First vintage of this wine: 2004
- Bottles produced of this wine: 22,000

WINEMAKING & AGING
- Varietal composition: 100% Corvina
- Fermentation container: Stainless steel tanks
- Length of alcoholic fermentation: 20 days
- Maceration technique: Pumpovers
- Type of aging container: Barriques
- Size of aging container: 500 L
- Age of aging container: Two years
- Type of oak: French
- Length of aging before bottling: 24 months
- Length of bottle aging: 12 months

PRODUCER PROFILE
Estate owned by: The Zenato family
Winemaker: Alberto Zenato
Total acreage under vine: 175
Estate founded: 1960
Winery production: 2,000,000 Bottles
Region: Veneto
Country: Italy

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