



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Cruino Rosso Veronese, Zeni

Price £33.99
Code ZENI075

The Cruino Rosso is a pleasantly complex wine with concentrated flavours. Impressively balanced cooked and dried fruit marry harmoniously with the subtle balsamic and mineral notes.

Tasting Notes:

Deep ruby red with a touch of garnet. Aromas of fig, raisin and bitter almond. On the palate cooked fruit flavours come through with a slight balsamic edge. The wine is full bodied and intense in flavour with good minerality.





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| Specification | |
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| Vinification | The vines are planted in the province of Verona, the soil is comprised of red-brown soil of volcanic and morainic origin. The best bunches are handpicked and collected in small crates and left to raisin to achieve high concentration of sugar, colour and aroma. Traditional skin fermentation followed to 2-3 weeks maceration. The wine is aged in French oak barriques for 10-18 months. |
| ABV | 16% |
| Size | 75cl |
| Drinking Window | Drink now through to 2031 |
| Country | Italy |
| Region | Verona |
| Type | Red Wine |
| Grapes | Corvina Grossa |
| Vintage | 2021 |
| Body | Rich, bold and robust |
| 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 mature cheese or red meat |
| Press Comments | N/A |