





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	The vines are planted on the morainic hills to the south of Lake Garda. The soil is of morainic origin and is composed of red-brown soil on detrital sediments, which play a key role in providing lightness to the wine. The grapes are hand selected after reaching optimum ripeness. Maceration occurs on the skins, followed by gentle pressing of the grapes. Fermentation happens at controlled temperatures in stainless steel vats
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Verona
<b>Type</b>	White Wine
<b>Grape Mix</b>	Blend
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Zeni
<b>Producer Overview</b>	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>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink as an aperitif or with a spring green risotto. Any light fish dishes would work nicely too
<b>Press Comments</b>	N/A