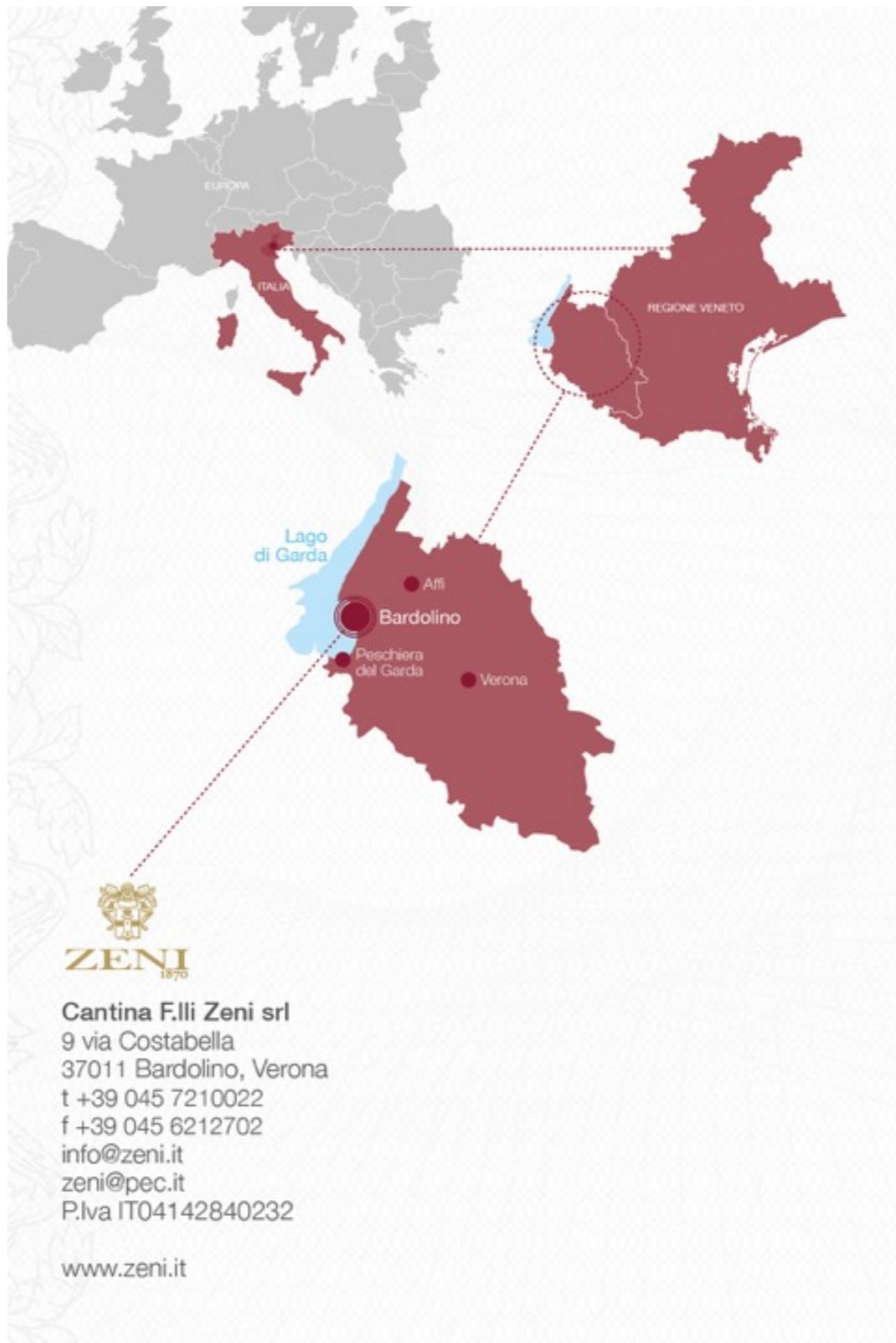


ZENI
1870





The Zeni family is dedicated to the grape growing and wine making since 1870. For more than 140 years we have been producing the Classical wines from the Veronese province in Veneto region.

From the morainic hill surrounding the south shore of Lake Garda to the gentle area of Valpolicella we devote a meticulous care in growing the best grapes. The enthusiastic commitment and the constant dedication to the art of wine making passed on from generation to generation represent still today the principles of a consolidated over century-old familiar tradition.

Gaetano Zeni, referred to as Nino by everyone was the real innovator of the modern era of our winery: a number of small and big changes initiated by him lifted the winery to its level of today. In fact 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. In the new winery he also decided to establish the wine museum to promote the culture and the story of wine growing and wine making.

His creativity and his continuous search of improvements concentrated on the quality of wine and led to the fundamental decision to vinify the different types of grapes separately to attach importance to the vineyard and to set the fundamentals of the winery that wine is made in the vineyards and not in the wine cellar. He also added some important wines which are still produced today in our winery: Cruino and Costalago are two examples of his creativity, which with their flavours and their balanced notes are appreciated all over the world.

Nino Zeni





1978

ZENI
Bardolino
DENOMINAZIONE DI ORIGINE CONTROLLATA

Classic Superiore

IMBOTTIGLIATO DA FRATELLI ZENI
VINIFICATORI - SELEZIONATORI
CANTINE IN BARDOLINO DEL GARDA - ITALIA

Dai migliori vigneti della zona classica, affinato in botti di rovere, è consigliato con primi piatti, arrosti di carni bianche e formaggi. Servire a 16/18°.

The firm philosophy followed by each Zeni family is pursued today, still with the same great enthusiasm and dedication, by the 5th generation: Fausto, Elena and Federica together with the mother Mariarosa. They all inherit their father's bond with the land and the great passion for the vine.



Zeni Family 5th generation



The Value of our Lands – the Quality of our Grapes

Wine is the jewel of our land if we cultivate it with respect.

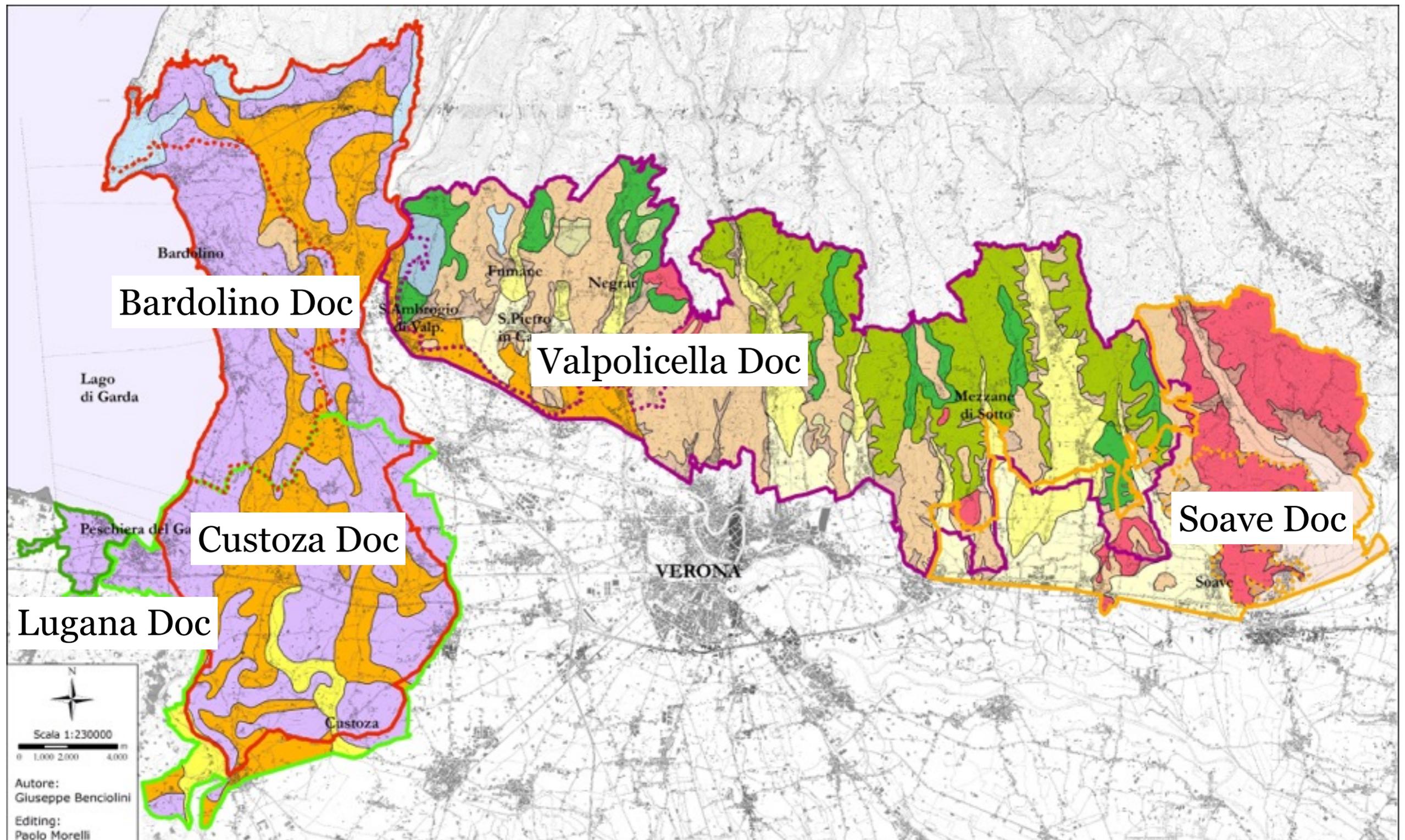
One of the pillars inherited by Nino Zeni was the decision to vinify grapes of a certain area separately to enhance the typical characteristics of the different wine regions.

Wines with strong and distinct character as an expression of a unique terroir can only be obtained by the very best grapes.

Corvina, Corvinone, Rondinella, Molinara, Oseleta, Garganega and Trebbiano are the autochthonous grapes that we've always grown in the best-suited vineyards for our wines with geographical indications. A small portion of our vineyards cultivated with Cabernet Sauvignon, Merlot and Chardonnay is dedicated to the production of our IGT-wines.



Wine regions of Verona



A thousands of years old tradition selected for us
the perfect spots for growing vines.

In this land, which has significantly revealed its vocation in the development of the vines, we cultivate autochthonous grapes. Our vineyards are located in the 5 veronese DOC areas that range from the south-eastern shores of Lake Garda up to the hills east of Verona: Bardolino, Custoza, Lugana, Valpolicella and Soave.

Our main winery is located on the panoramic street in the first hills above Bardolino, an other winery dedicated to the production of Valpolicella wines is located in Fumane, in the Valpolicella area.

The annual overage production is about 1.000.000 bottles per year.

The winery in Bardolino



The winery in Bardolino



The winery in Bardolino



The winery in Bardolino



The winery in Bardolino



The winery in Bardolino



The winery in Bardolino



The winery in Valpolicella



The winery in Valpolicella



ZENI
1870

The Wine Museum in Bardolino



A journey through the history of wine presented by a family of traditions.

Set inside the Zeni Winery, the Wine Museum attracts thousands of visitors every year from all over the world that are interested in the history of wine and wine making.

Conceived and realized by the owner Gaetano Zeni in 1991, the museum is divided into thematic areas, each dedicated to a different stage of the long and complex wine production process, from the growing of the vine to the harvest, from the grape processing to the bottling phase. The museum houses a variety of historical and recent instruments, examples of grafting and cultivation methods, that tell the evolution in wine making.



The Wine Museum in Bardolino



The production area of the Zeni family has undergone a radical reconstruction in recent years in terms of both building extension and further improve technical development. The use of state of the art technologies has, in fact, been proven to further enhance the quality of the grapes grown in our vineyards. Moreover, the use of tailor made technology significantly contributes in reducing the consumption of oenological product and in adopting its use according to the level of ripeness of the grapes.

Our firm adheres to the MAGIS Project, an advance Program for Sustainable production of wine in Italy. Magis is a Latin word that means "more", "always better". Each member winery may, in fact, take advantage of the best available knowledge in the field of sustainable production, updated year after year. For the first, time wine producer, the scientific community, oenologist and industry all work together to improve the sustainability and safety of Italian wine in the most effective and transparent way.



ZENI
1870





The Zeni wines

Fausto Zeni, firstborn of Gaetano Zeni works every day on building the story of this winery together with his two sisters and his mother, continuing in the search of highest quality, which is the fundamental of all Zeni wines.

Fausto is covering the role of oenologist and agronomist, in charge of the whole wine making process, the choice of the vineyards and choosing the right grape varieties to grow in each of them, but also the selection of more or less spicy barrels, which might be big or small in order to obtain a wine, which has been worked on as less as possible and gives the maximum of its characteristic expression. An indispensable figure for a winery of high level, the heart and brain that overlooks every single step in wine making and allows the wine to tell the story of its terroir.

CHIARETTO SPUMANTE



In our production there is a sparkling expression of the traditional Bardolino red grapes. Light and sparkling charmat. Chiaretto Spumante is ideal as aperitif and so pleasant when pair with fish, sushi, light meat and tomato based dishes such as Pasta al pomodoro and pizza.

I CLASSICI



The wines under the “Classici” label are traditional wines, the originals which only a winery with a long history like Zeni can still produce nowadays with scents and flavours which made them famous in the past.

SELEZIONE VIGNE ALTE



A careful selection of the best indigenous grapes that have reached optimum ripeness: this is the main distinguishing feature of the wines belonging to the VIGNE ALTE selection.

SELEZIONE MAROGNE



A highly selected production combining a low yield per hectare with specific vinification techniques.
The result are wines capable of conveying the rich varietal potential of our ancient vine growing land.

AMARONE DELLA VALPOLICELLA



A range of Amarone wines, from the more classic ones to the most refined Nino Zeni 2005, which is the remarkable outcome of the traditional grape raising technique, typical and unique of the valpolicella area

GLI SPECIALI



The wines under the “Speciali” label are the fruit of Nino Zeni’s passion and research: elegant IGT wines with intense flavours and pronounced characteristics.

SWEET WINES



Sweet wines, a sublime final step for distinguished meals, which combine versatility with a great appeal. Notable sweet wine is the Recioto, father and precursor of the Amarone della Valpolicella.

Thank you for your
attention

