



SAN ZENO

TRENTINO ROSSO

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | SAN ZENO

COMPOSITION | Field blend of Cabernet and Merlot

PRODUCTION AREA | Alluvial fans of San Zeno,
south of Aldeno

CULTIVATION METHOD | Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Fermentation in stainless steel,
with long period of aging in small and large
wooden barrels and bottles

TASTING NOTES

Colour | Deep ruby red tending to garnet

Aroma | Hints of red fruit syrup, with notes
of liquorice and spices

Taste | Dry, structured, velvety and lingering

ALCOHOL CONTENT | 13% vol.

AVAILABLE FORMAT | 75 cl. / 150 cl.

SERVING TEMPERATURE | 18°-20°C

MATCHINGS | Braised and roast meats,
game and mature cheese