



ZENATO®

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## Robb Report

Sergio Zenato, founder of Zenato in the Valpolicella zone, made his first vintage of single-varietal Corvina in 2004. He named it Cresasso for the large stones (*sasso* in Italian) found in their estate vineyard soils combined with the prefix “cre” in reference to the cretaceous period of the Mesozoic era, when these stones were likely deposited here. He created Zenato Corvina Veronese IGT to show the potential of Corvina. “Cresasso represents our tribute to the land to which we feel deeply bound and to the most important and representative native grape variety of Valpolicella and our Costalunga Estate,” Zenato’s daughter Nadia says. While there are many entry-level, single-varietal Corvinas on the market, Cresasso is one of a small number of top-tier wines made with the grape. Unlike fresh, fruity versions, this wine is sourced from Zenato’s highest and best vineyard site and aged in French oak for two years and one more in bottle before release. In contrast, Zenato Amarone contains 80 percent Corvina that has been dried before pressing and is aged for three years in barrel.



Inside Zenato's cellar  
Zenato

Another producer of high-end Corvina is Allegrini, whose Allegrini La Poja Corvina Veronese IGT relies on rigorous grape selection and temperature-controlled fermentation prior to aging 20 months in new barrels, eight months in large used oak casks, and 10 months of bottle aging. Francesco Allegrini, CEO of Allegrini Wines calls it a “true snapshot of a vineyard in that specific year,” as opposed to his Amarone, which is made with 45 percent Corvina that also undergoes the appassimento process prior to fermentation. “We often say that Amarone is a wine made by men, while La Poja is a wine made by land and time,” he tells *Robb Report*.