



ZENATO®

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Expect flavors of cherry, raspberry, cocoa, nutmeg, and black pepper with and hints of earthiness in a glass of Corvina. It is terrific with grilled beef or lamb, strong cheeses like Stilton or Époisses, wild boar (or heritage pork) ragu, risotto made with mushrooms, or pasta topped with truffles. Other producers to look for include Cesari, Tinazzi, Sciani, Cantine de Ora, and Scaia. Bottles from the likes of Zenato and Allegrini will age for up to 20 years, while more accessible pours are best drunk within five. IGT wines are produced with fewer regulations than DOC or DOCG wines, allowing winemakers wider leeway in terms of production yields, winemaking methods, aging time, and release dates.

We expect you will be seeing many more examples of non-DOC or DOCG single varietal Corvina as the trend for highly concentrated, high alcohol wine continues to decline. The modern age of gastronomy has ushered in a thirst for more elegant styles of wines, and tuned-in vintners are eager to comply with changing tastes in the global market. As Nadia Zenato points out, “Corvina Veronese is the backbone of a great wine such as Amarone but can express its own character even in single varietal form, with a modern and international stylistic approach.”