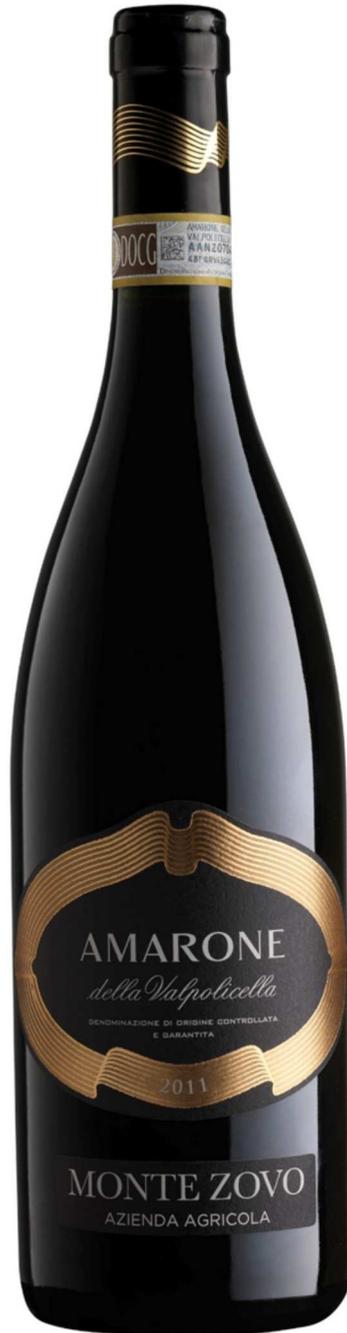


AMARONE DELLA VALPOLICELLA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

An intense and refined personality with a full and balanced body: the Amarone Monte Zovo is an outstanding wine with a generous soul, ONE which expresses complex aromas and releases rich and subtle flavor sensations. Produced solely from exceptional grapes, it is tailor made by the Cottini family for important occasion with its velvety and supple sensations on the palate.



THE TASTING

Vintage:
2011

Tasting notes:

An intense red in color with garnet highlights.
Aromas of ripe fruit (plums and black cherries), spices, vanilla, liquorice, and chocolate.
Properly fruity on the palate, intense, warm, and with well integrated tannins, notes of vanilla and chocolate, much balance.

With food:

Risotto with Amarone wine, braised meat, red meat, game, aged cheese, or simply as a wine for meditation to meditate over.

Serving temperature:

18° - 20° C
64°-68° Fahrenheit

Alcohol
16 °

Available Formats:

0.375 liters, 0.750 liters, 1.5 liters,
3 liters

VINEYARDS

Production area:

The upper Illasi valley, Mezzane di Sopra, and the hill of Tegnago, at altitudes between 350 and 500 meters above sea level.

Grape varieties:

Corvina, Corvinone, Rondinella

Vineyard age: Vineyards from ten to fifteen years of age.

Exposure: south, southeast, and southwest.

Soil: calcareous marls.

Vines trained to a Guyot pruning system.

Vine spacing: 0.70 x 2.40 meters .

Density: 2400 vines per ha.

Yield: 6000 kg per ha, 1.0 kg per vine.

Buds per pruned vine: 10-13.

Cultivation practices

Organic fertilizers, manual pruning, thinning of the grape buds, leaf removal and crop thinning during the growing season.

Defense against vine diseases:

The entire estate is involved in a process of conversion to organic viticulture (and is in the second year of the required three years). It is already certified for its respect for bio-diversity according to "bio-diversity friendly" criteria.

FERMENTATION AND AGING:

Harvest:

The harvest normally takes place during the second week of September. After a careful selection of the crop, the bunches are laid, one layer high, on shelving and then brought to the house's drying facility.

Period of grape drying:

The grapes remain in the drying facility for approximately 120 days during which time they undergo physical (a 30% loss in volume) and biological processes which concentrate and modify the berries. The drying, consequently, gives a greater concentration and a modification of the grapes due to bio-chemical processes which take place during the slow, gradual, and natural drying

Fermentation and Aging:

The grapes are destemmed and pressed in January. The must is fermented in stainless steel tanks after an inoculation of selected yeasts. The temperature during the first phase of skin contact is between 2° and 5° C (the temperature when the grapes leave the drying facility). The fermentation lasts between 20 and 24 days and takes place at temperatures between 20° and 24° C. The aging is in 60 liters and 150 liters oak barrels and lasts 18 months. The blended wine is then given a final 6 months of aging in larger casks and 12 months in bottle before commercial release.