



MONTE ZOVO
AZIENDA AGRICOLA

BARDOLINO
DENOMINAZIONE DI ORIGINE CONTROLLATA

A hymn to the sweet and mild season from which it derives lively verve and vigor. Youthful, fragrant, with a characteristic aroma of cherries. Light bodied on the palate, which reveals all of its balance and its multiple and surprising versatility with all sort of food. Excellent with mushrooms and chestnuts, but it gives a special flavor to many other dishes.

THE TASTING

Vintage:
2016

Tasting notes:
A brilliant red in color. Aromas of such fresh red berry fruit as strawberries and raspberries along with notes of roses. Fruity in flavor, fresh, and with a crisp acidity.

With food:
Fish soups, grilled meat, fresh salads, mushrooms, chestnuts

Serving temperature:
18° - 20° C
61°-64° Fahrenheit

Alcohol:
12.5°

Available formats:
0.750 liters

VINEYARDS

Production area:
The Bardolino DOC: Caprino Veronese and Rivoli Veronese at altitudes between 250 and 300 meters above sea level.

Grape varieties:
Corvina, Corvinone, Rondinella.

Vineyard age: Vineyards with 10 to 20 years of age.
Exposure: to the south
Soil: morenic
Training system: Guyot
Vine density: 2400 vines per ha
Vine spacing: 0.90 x 2.40 meters
Yield per vine: 2.1 kg per vine
Yield per ha: 13000 kg per ha
Buds per pruned vine: 14-15

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:
Picking normally begins between late September and early October.

Period of grape drying: none

Fermentation and Aging:
The Corvina/Corvinone and Rondinella grapes are fermented separately. The fermentation takes place in temperature-controlled stainless steel tanks and usually lasts 7-8 days. After being run off its skins, the wine goes through a complete malolactic fermentation, which normally takes place a month later. It then ages in stainless steel tanks until late spring, when it is bottled. The wine ages for six months on its lees and then for two months in bottle before commercial release.