



MONTE ZOVO
AZIENDA AGRICOLA

SAUVIGNON VERONA
INDICAZIONE GEOGRAFICA TIPICA

Born in high altitude vineyards, on hillsides which leap towards the sky. Aloof in its elegance, daring like a challenge launched to the senses. The nose shows a complex bouquet of sage, bell peppers, and citrus fruit.
The palate is dry, velvety, and persistent.

THE TASTING

Vintage:
2015

Tasting notes:
Straw yellow with greenish highlights. Herbaceous aromas of sage, green peppers, white peaches, and citrus fruit. Fruity and herbaceous flavors, hints of minerals, much freshness

With food:
Hors d'oeuvres and fish tartare, first and second courses with fish, velouté soups, white meat

Serving temperature
10° - 12° C
50°-54° Fahrenheit

Alcohol:
13.5

Available formats:
0.750 liters

VINEYARDS

Production area:
The Spiazzi zone, located at 800 meters above sea level

Grape varieties:
Sauvignon Blanc.

Vineyard age: The vineyards are between 7 and 10 years of age.
Soils: marly and clayey
Training system: the vines are trained for a Guyot pruning system
Vine density: 6000 vines per ha
Vine spacing: 0.70 x 2.20 meters
Yield per vine: 1.5/2.0 kg per vine
Yield per ha: 7000 kg per ha
Buds per pruned vine: 10-12

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 grapes are hand picked from mid-September to early October

Period of grape drying: none

Fermentation and Aging:
The crop is destemmed and pressed and the must chilled and macerated on its skins for 10-15 hours. The soft pressing takes place in absence of oxygen and the must undergoes a static settling to eliminate impurities. Selected yeasts are inoculated, and the fermentation takes place at temperatures held to a maximum of 15°/16° C.
The wine remains on its fine lees for approximately three months, and the lees are regularly stirred up until bottling.