



**MONTE ZOVO**  
AZIENDA AGRICOLA

**VALPOLICELLA**  
DENOMINAZIONE DI ORIGINE CONTROLLATA

Proud of its origins, it calls back to mind the Valpolicella's hills, its ample green spaces, and its respect for tradition and for nature. An expression of its birthplace in each and every drop, it is to be tasted as a leisurely stroll through the fields which captures all the possible subtleties and intensities. Our version of a grand and timeless classic.

**THE TASTING**

**Vintage:**  
2015

**Tasting notes:**  
An intense red in color.  
Grapey sensations of red berry fruit and cherries on the nose.  
Fruity in flavor, tasty, and balanced.

**With food:**  
Pasta with tomato sauce, grilled meat, fresh cheese

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

**Alcohol:**  
13.5°

**Available formats:**  
0.750 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:** vineyard between 8 and 12 years of age  
**Exposure:** north-south, southeast, southwest  
**Soil:** calcareous marls  
**Trained to a Guyot pruning system**  
**Vine spacing:** 0.70 x 2.40 meters .  
**Density:** 2400 vines per ha.  
**Yield:** 1.0 kg per vine, 6000 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 harvest usually begins during the first week of October. The grapes are selected and picked entirely by hand.

**Period of grape drying:** none

**Fermentation and Aging:**  
The crop is destemmed and pressed. The must is fermented in stainless steel tanks with an inoculation of selected yeasts and ferments for approximately 10 days at temperatures held to 20° and 24° C  
Pumping over of the cap of skins during fermentation, running of the wine off its skins, and rackings then follow.  
The wine remains on its fine lees for 6 months in stainless steel until springtime and in bottle before commercial release.