

MONTE ZOVO
AZIENDA AGRICOLA



OLTREMONT SAUVIGNON VERONA

INDICAZIONE GEOGRAFICA TIPICA

GRAPES AND VINEYARD

Production Area

The vineyards are located in Spiazzi (Caprino Veronese), at 850/900 meters a.s.l

Grapes varieties

Sauvignon Blanc 100%

Vineyards details

Vines about 12 years old. Sun exposure North-South. Soil composition: marl (calcareous). Training system: Guyot. Vines density 6.500 cp/ha. Yield per ha: 6/7 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect for biodiversity according to “*bio-diversity friendly*” criteria.

WINE MAKING AND AGEING

Harvest

The grapes are hand-picked starting from mid-September until the first week of October. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition.

Vinification and Ageing

The grapes are destemmed and pressed, and the must is chilled. Maceration lasts for 8/10 hours. The gentle pressing takes place in oxygen reduction. Then follows the clarification of the must, which is decanted in inert vessels. Fermentation is carried on at low temperatures (15°-16° C). The wine remains on lees for approximately 3/4 months before bottling.

Vintage 2020

Tasting notes

Straw yellow with greenish highlights. Aromatic bouquet, with green hints such as sage, green pepper, citrus and white peach hints. Dry, mineral, persistent.

Food pairings

Excellent with appetizers, pasta and vegetables, with soups and crustaceans. Perfect with ethnic and vegetarian dishes. Serve cool.

Serving temperature: 10° - 12° C

Alcohol content: 13% vol.
Total acidity: 6,00 gr/l
Dry extract: 20,00 gr/l
Residual sugar: 0,60 gr/l

