

MONTE ZOVO
AZIENDA AGRICOLA



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

GRAPES AND VINEYARD

Production Area

The vineyards are located in Tregnago. Altitude between 350 and 560 meters a.s.l.

Grapes varieties

Corvina 70%, Corvinone 20%, Rondinella 10%

Vineyards details

Vines with an average age of 10 years. Sun exposure: North-South and East-West. Soil composition: calcareous marls. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: among 6 and 7 tons. The entire estate is certified for its respect of biodiversity according to "biodiversity friendly" criteria.

WINE MAKING AND AGEING

Harvest

The harvest usually begins at the end of September. The grapes are selected and hand-picked.

Vinification and Ageing

The grapes are moved to the winery, destemmed and pressed. The fermentation takes place in inert vessels and lasts about 15 days. Temperature, during this phase, raises to 20-24°C. At the end of the fermentation, the wine is run off its skins gently pressed, and goes into inert vessels for a few months before bottling.

Vintage 2020

Tasting notes

Intense ruby-garnet colour. On the nose it is fruity and intense and bring to mind flavours of ripe cherries and sour cherry, spices such as pepper, cloves and cinnamon. At the end hints of barley candy and liquorice. On the palate it is sapid with pleasant soft tannins. Well structured.

Food pairings

It perfectly pairs with ragout entrees, grilled or roasted beef. It perfectly combines with cold cuts and medium aged cheeses.

Serving temperature: 16° - 18° C

Alcohol content: 13,50% vol.
Total acidity: 5,90 gr/l
Dry extract: 30,10 gr/l
Residual sugar: 6,10 gr/l

