

**MONTE ZOVO**  
AZIENDA AGRICOLA



# DOPPIO SASSO BIANCO VERONA

INDICAZIONE GEOGRAFICA TIPICA

## GRAPES AND VINEYARD

### Production Area

The vineyards are located in the northern area of Verona. Average altitude 250 meters a.s.l.

### Grapes varieties

Garganega, Trebbiano

### Vineyards details

Training system: Guyot and pergola

## WINE MAKING AND AGEING

### Harvest

The grapes are hand-picked during the first weeks of October.

### Vinification and Ageing

The result of late harvest is a natural drying of the grapes. The grapes are destemmed and pressed. The must is then chilled. Follows a 10-12 hours-long maceration. Then the gentle pressing is followed by a static clarification of the must. The fermentation lasts for approximately 20 days at 13°-14° C. The wine remains on its fine lees until the bottling.

### Vintage 2021

### Tasting notes

Intense straw yellow in color. On the nose you can smell deep, fresh fruity aromas, with notes of peach, apricot and citrus fruits. On the palate it is round and smooth, well balanced and persistent.

### Food pairings

It pairs perfectly with fresh cheeses, vegetarian food, white meat and fish-based courses.

**Serving temperature:** 10° - 12° C

**Alcohol content:** 13% vol.  
**Total acidity:** 5,44 gr/l  
**Dry extract:** 20,20 gr/l  
**Residual sugar:** 12,60 gr/l

