

MONTE ZOVO
AZIENDA AGRICOLA



DOPPIO SASSO ROSSO VERONESE

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

Corvina, Corvinone, Rondinella

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. Grapes picked in October are moved to the winery, where they are destemmed and pressed. The fermentation lasts approximately 20 days, and the temperature in this phase is between 20° and 24° C. After the fermentation follows the racking of the must. A part of the wine remains in inert vessels. The other part is aged for 12/18 months in cylindroconical wood vessels.

Vintage 2016

Tasting notes

Intense red color. The flavours of ripe fruit bring to mind blackberry, cherry and blueberry. Notes of raisins are followed by floral and spicy sensations. It tastes warm, balanced and well-structured.

Food pairings

It pairs perfectly with tasty food with a strong flavour, such as grilled meats and roasts. Also excellent with aged cheeses.

Serving temperature: 16° - 18° C

Alcohol content: 14% vol.
Total acidity: 5,60 gr/l
Dry extract: 31,30 gr/l
Residual sugar: 14,00 gr/l

