

**MONTE ZOVO**  
AZIENDA AGRICOLA



# SA SOLIN

## AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### GRAPES AND VINEYARD

#### Production Area

Vineyards located in Eastern Valpolicella.

#### Grapes varieties

Corvina between 55% and 65%

Corvinone between 25% and 35%

Rondinella between 5% and 15%

#### Vineyards details

Yield per ha: between 4 and 5 tons. The vineyards are certified for its respect of biodiversity according to “*biodiversity friendly*” criteria.



### WINE MAKING AND AGEING

#### Harvest

The harvest usually takes place during the second week of September. After a careful selection, the bunches are laid, one layer high, on plastic boxes and then moved to our drying facility.

#### Vinification and Ageing

The grapes remain in the drying facility for a few months in wintertime during which they undergo physical processes. The most evident is the drying of the grapes. The result is a higher concentration of sugars, together with other components. The grapes are destemmed and pressed. Then the must is fermented in inert vessels. The temperature during the maceration is between 2° and 5° C. The fermentation lasts about 20 days and takes place at temperatures between 20° and 24° C. The aging takes place in tonneaux, barriques and cylindroconical wood vessels and lasts approximately 24 months.



#### Vintage 2018

#### Tasting notes

Intense red in color. Aromas of ripe sour cherry and plum jam. Properly full bodied on the palate, intense, warm, and with well-integrated tannins. Persistent.

#### Food pairings

Excellent with grilled or barbecued red meats. It also goes well with first courses like risotto, filled or baked pasta. Perfect with mature cheeses.

**Serving temperature:** 16° - 18° C

**Alcohol content:** 15% vol.  
**Total acidity:** 5,63 gr/l  
**Dry extract:** 34,10 gr/l  
**Residual sugar:** 8,50 gr/l

