



ZANONI

Azienda Agricola Zanoni Pietro
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Amarone della Valpolicella

Denominazione d'Origine Controllata e Garantita

ENG



VINEYARDS

The vineyard of Zovo is located between the hills of Quinzano, to the north of Verona, at an altitude between 200-250 metres above sea level with south/south-east exposure. The soil is clayey, not deep over Eocene limestone bedrock of sea origin. Amarone uses only grapes from the oldest vines trained according to the Guyot system with more than 6000 plants/hectare and the most well established vines trained according to the Casarsa system (over 40 years old). Production is only about 80 quintals/hectare.

GRAPES

Field blend: 45% Corvinone, 45% Corvina, 5% Rondinella and 5% Oseleta.

ALCOHOL: 16,5 % Vol.

VINIFICATION

The most loosely-packed, ripest bunches are harvested during the third week of September and carefully arranged next to each other in small boxes where there are left to raisin in a special, ventilated room (called "fruttaio"). After approximately 100 days and once an adequate level of raisining has been obtained, the grapes are selected once again and crushed. Vinification starts with fermentation, followed by maceration for a total of 21/28 days with punching-down and pumping-over until the sugar content is partially exhausted.

AGING

After racking, the wine is transferred into French vats where sugar extraction is completed during the summer the malolactic fermentation starts. This is followed by aging for 24 months in total and bottling. Bottles are stacked for at least 24 months in a horizontal position before being put on the market. Properly stored bottles evolve and are able to age into new edges for up to 15 years after harvest.

SENSORY FEATURES

Very bright, deep garnet red. Particularly complex, warm aroma, fine and elegant, mainly developing scents of red fruit jam (sweet and sour cherry), with clear super-ripeness. Aftertaste with notes of tobacco and herbs. Warm mouthfeel, balanced body and acidity, particularly pleasant despite its velvety, close-knitted, embracing tannic structure. Very strong nose-palate persistence with clear nose.

COMBINATION

Perfect with brazed meat, stracotto, typical pastisada de caval, grilled red meat, boar and venison.

Serve at ambient temperature (16-18 °C) and expose to air in a suitable glass to allow its aroma to evolve for a few minutes.