

## Amarone della Valpolicella

**Grape Variety:** Corvina, Rondinella & Molinara

**Alcohol Content:** 15%

**Region:** Veneto

**Producer:** Monte Zovo

### Vinification

Harmonious, elegant and complex, Amarone della Valpolicella Doc Monte Zovo is the result of the long and accurate productive protocol, invented more than 20 years ago by the Cottini Family. The expert pickers proceed to a double selection of Corvina, Rondinella and Molinara grapes which compose this wine. The first selection take place on the vines, the second one inside the cases. In this way the grapes are guaranteed healthy for drying, characteristic that is essential to born an Amarone of major quality. Upon this grapes, more than 500 controls are realized, in order to reach the perfect grapes grade of concentration, before squeezing. Twenty-four months of ageing, in French oak barrels, complete the production process of this wine.

### Tasting Characteristics

Flavors are complex and bear in mind raisin, fruit in alcohol. The carefully calculated alcohol balance guarantees a characteristic mouthfeel from the very first sip.

