



ZANONI

Azienda Agricola Zanoni Pietro
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Recioto della Valpolicella

Denominazione d'Origine Controllata e Garantita

ENG

VINEYARDS

The plot is the most suitable terroir of the vineyard in Zovo, between the hills of Quinzano to the north of Verona, at an altitude of 220 metres above sea level and exposed to the south-east. The very inclined soil is shallow, very clayey and organised in terraces.

Vines are trained according to the Guyot system with over 6000 plants/hectare and production of less than 80 quintals/hectare.

GRAPES

Field variety is typical of Valpolicella with Corvinone and Corvina amounting to 40% each and the rest (20%) being Rondinella.

ALCOHOL: 13 % Vol.

VINIFICATION

The most loosely-packed, ripest bunches are placed in small boxes during the third week of September and left to raisin in special ventilated rooms. Repeated, painstaking selection of the bunches during raisining allow us to preserve the grapes until a very high degree of concentration is obtained. Grapes are selected again and crushed during the month of February. Vinification consists of a cold maceration period followed by fermentation for approximately 10 days with punching-down and pumping-over until half of the sugar content is converted.

AGING

After racking, the wine is transferred into French vats, previously used for aging other wines, and racked whenever its spontaneous fermentation resumes. The result of these operations is a naturally stable sweet wine after 12 months of aging. The wine is bottled and aged in bottles for 12 months before marketing.

SENSORY FEATURES

Garnet red colour with intense ruby hues. Intense aroma with notes of raisins, dried flowers and chocolate and pleasant nuances of dried fruit, like apricot. Sweet but not sickly mouthfeel with a well-balanced acid base and smooth tannins. Sweetness persists after swallowing with a grapey nose that clears the palate.

COMBINATION

Traditionally served with classical festive cakes it is equally pleasant as sweet interlude in meals. Serve slightly cooled in adequate but not excessively large glasses.