



ZANONI

Azienda Agricola Zanoni Pietro
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Valpolicella Superiore “Campo Denari”

Denominazione d’Origine Controllata

ENG



VINEYARDS

This wine is made from grapes of the vineyards of Avesa. The vines are trained according to the Guyot system with 5,000 plants/hectare, planted average 15 years ago. Production is less than 100 quintals/hectare.

GRAPES

Corvina contribute in proportions more of 80% of field blend and the rest is Rondinella

ALCOHOL: 14,5 % Vol.

VINIFICATION

The grapes are manually harvested and selected during the third week of September. Some of the grapes are immediately crushed and fermented. The most loosely-packed, ripest bunches are placed in small boxes, in which they are slightly raisined for approximately 15/20 days in a way similar to that of Amarone. The grapes are selected again, crushed and vinified at controlled temperature with punching-down and pumping-over for 14 days. Malolactic fermentation occurs partially in steel and partially in wood after which the two wines are blended in variable proportions according to the vintage.

AGING

Aging continues in French oak vats for 18 months. A very short stand in steel precedes bottling. Bottles are stacked for at least 12 months in horizontal position before being put on the market.

Correctly preserved at suitable temperature, the wine evolves towards captivating maturity for up to ten years after harvest.

SENSORY FEATURES

Deep ruby red with a slight garnet hue. Rich, complex aroma, warm and embracing, with recognisable fruity scents of jam and very ripe red fruits. Warm, round, full-bodied palate, well sustained by balanced acidity and close-knit, embracing tannins. A clear nose-palate persistence returns in the finish.

COMBINATION

Recommended for traditional Veronese mixed boiled meats (veal, tongue, cotechino etc.). Perfect for brazed and roasted red meat, stracotto, feathered game and strong-flavoured, soft-textured cheese. Its features and nuances are best appreciated if left to oxygenate for a few minutes in a large glass.