

Amarone della Valpolicella

DOC



APPELLATION
Valpolicella DOC



AREA
Valpolicella, Veneto



GRAPES
60% Corvina
35% Rondinella
5% Molinara



ALCOHOL LEVEL
14%



SERVING TEMP.
61°F - 64°F



BOTTLE SIZE
750 ml



TOP WINE AWARDS

Wine Enthusiast - 90 Points - Vintage 2012

Wine Spectator - 90 Points - Vintage 2012
91 Points - Vintage 2011

Vinous - 91 Points - Vintage 2013

Decanter World Wine Awards - Silver Medal - Vintage 2013

VINIFICATION AND MATURATION

The grapes are semi-dried on wooden racks and stored in well-ventilated rooms for about 120 days. The must is macerated on the skins for seven to eight days following vinification at a low temperature. The fermentation process is long and slow, lasting four to six weeks. The wine then ages in 792 gallon Slavonian oak barrels for two years, and for an additional six months in the bottle before being released.

COLOR

Garnet with brilliant ruby reflections.

BOUQUET

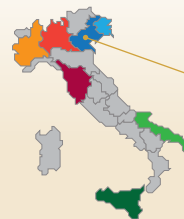
Full, ample and elegant with hints of wild berries, prune, chocolate, violet, licorice and sweet tobacco scent.

PALATE

A velvety fully-flavored wine: extremely rich, mouth filling, and persistent on the palate. It shows cranberry, leather, cloves, round tannins, and sweet spices.

FOOD COMBINATIONS

Ossobuco, braised veal shanks with polenta or with cheeses like Parmigiano Reggiano, Pecorino, Gouda or blue cheeses like Gorgonzola, Stilton or Roquefort.



PRODUCER

Produced and estate-bottled by:

Zonin
via Borgolecco 9, Gambellara
(Vicenza), Italy
www.zonin.it

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LABELS BY ZONIN

ZONIN I CLASSICI	ZONIN JEWELS	ZONIN SPARKLING	ZONIN PROSECCO
Chianti DOCG Valpolicella Classico DOC Pinot Grigio DOC Soave Classico DOC	Ripasso Valpolicella Superiore DOC Amarone della Valpolicella DOC Berengario IGT	Rosé Baccorosa Asi	Prosecco DOC

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