



ZONIN
— VINTNERS SINCE 1821 —

Amarone della Valpolicella DOC



VINTAGE
2010



APPELLATION
Valpolicella DOC



AREA
Valpolicella, Veneto



GRAPES
60% Corvina, 35% Rondinella
and 5% Molinara



ALCOHOL LEVEL
14,5%



SERVING TEMPERATURE
61°-64°F



BOTTLE SIZE
750 ml

VINIFICATION

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 for 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

Elegant and floral showing sweet cherries with scents of violet, licorice, sweet tobacco and exotic spices.

PALATE

Medium to full-bodied revealing cranberry, leather and cloves that lead to substantial tannins with a lasting finish.

FOOD PAIRINGS

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



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