


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

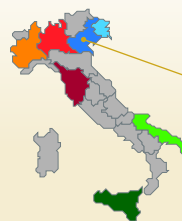
Full, ample, and elegant with hints of wild berries, prune, chocolate, violet, licorice and sweet tobacco scent.

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	Ripasso Valpolicella Superiore DOC	Rosé	Prosecco
Valpolicella	Amarone della Valpolicella DOC	Baccorosa	DOC
Classico DOC	Berengario IGT	Asi	
Pinot Grigio DOC			
Soave Classico DOC			

ZONIN1821



IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160
PHONE 305 456 7196 FAX 786 364 0289 WWW.ZONINUSA.COM