

**MZ**  
MONTE ZOVO  
AZIENDA AGRICOLA



# CROCEVENTO PINOT NERO GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## GRAPES AND VINEYARD

### Production Area

The vineyards are located in the northern area of Verona (Monti Lessini). Altitude 600/700 meters a.s.l.

### Grapes varieties

Pinot Nero 100%

### Vineyards details

Vines 10 years old. Sun exposure North-South. Soil composition: marl (calcareous). Training system: Guyot. Vines density 6.500 cp/ha. Yield per ha: 6/7 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect of the biodiversity according to "bio-diversity friendly" criteria.

## WINE MAKING AND AGEING

### Harvest

The grapes are hand-picked starting from the end of September to the beginning of October. After a careful selection, the bunches are laid, one layer high, on boxes, to preserve them in perfect condition.

### Vinification and Ageing

The grapes are destemmed and pressed. The fermentation lasts 15/20 days at a controlled temperature of 20° C. After the racking of the must the wine ages in barriques for 18 months. Then after bottling it is aged for 12 months before commercial release.

### Vintage 2018

### Tasting notes

Light red in color, with orange shades. The bouquet brings to mind flavours of undergrowth, red fruits such as ripe cherry and plum. Silky and smooth.

### Food pairings

It pairs well with important courses, with pasta seasoned or with a simple tomato sauce. Also perfect with white meat and fish such as tuna or swordfish.

Serving temperature: 16° - 18° C

Alcohol content: 14% vol.  
Total acidity: 5,70 gr/l  
Dry extract: 28,00 gr/l  
Residual sugar: 3,20 gr/l

