



AZIENDA AGRICOLA ZOF



Il Va pensiero

Varieties: Merlot (90%) and Schioppettino (10%)

Harvest: by hand at optimum maturity for each variety

Vinification: 15-20 days at 25°C. Malolactic fermentation takes place after the varieties are blended in French oak.

Finishing: in barriques and tonneaux for 15-18 months

Bottling: June/July. Once bottled the wine rests for about 6 months before being released.

Il Va' Pensiero was bottled for the first time in 1993. It combines traditional processing and a character of a wine created with attention to detail. The selection of the grapes, the different times of grape-harvesting, the vinification in barrels and barriques, the time of settling and the finishing in the bottle, make this wine a red of true pedigree. Its colour is deep red with nuances of violet. The fragrance, full and intense, reminds one of wildberry, plum and dark chocolate and these aromas are replicated on the palette which is smooth and vinous.

Gastronomic Combination: it's perfect with red meat and wild fowl, excellent with local salami, gnocchi and tagliatelle with hare sauce, grilled pork and beef, roast chicken, rabbit and duck.

The right temperature to really appreciate this wine is 17°-18°C, in large glasses after decanting to allow the wine to open up.

Ageing Potential: This wine evolves over 12 years.



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