

MONTECARIANO

AMARONE DELLA VALPOLICELLA

CLASSICO DOCG RISERVA



Deep ruby red with aromas of Morello cherries, blackberries, and balsam fir. The palate is silky, enveloping and structured with spice, cinnamon, cocoa, and coffee.

Style: Still red

Area of Production: Veneto, Italy

Appellation: Amarone della Valpolicella Classico DOCG

Varieties: 65% Corvina and Corvinone, 20% Rondinella, 20% Molinara, Croatina, and Pelara

Age of Vines: 75 years on average

Soil: Limestone, fossil, and clay

Farming Practices: Organic

Vinification/Fermentation: The grapes are dried for 15 weeks, then destemmed and gently pressed. Fermentation is in still vats with daily punch downs, for about 50 days.

Aging: 60 months in a combination of large casks and barrels, followed by 12 months in bottle