

# MONTECARIANO

## VALPOLICELLA CLASSICO

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*Ruby red, clear brilliant and transparent with violet undertones. Fruity aroma with hints of sour cherry and violet. Harmonious and balanced with hints of fresh fruit, cherries and berries. Pleasant minerality with fine, soft, elegant and stable tannins.*

**Color:** Red

**Grapes:** 45% Corvina and Corvinone, 15% Monlinara, 13% Rondinella and 2% Pelara

**Soil:** Limestone, fossil and clay

**Age of Vines:** 40-70 Years old

**Altitude:** 180 m

**Yield:** 40 HI/Ha

**Farming practices:** organic

**Skin maceration:** 12 days

**Fermentation vessel:** stainless steel

**Aging:** 6 months in stainless steel with batonnage, then 3 months in the bottle prior to release

**Production:** 5,000 bottles per year