

Montecariano

CAMINI MONGA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Certification: integrated farming

GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 25%, Molinara and Croatina 10%.

SOIL

Clay and lime-rich soil from the quaternary era, packed with organic matter and macroelements.

HARVEST

In early September, exclusively by hand. The bunches are selected individually according to their ripeness and overall technical qualities.

VINIFICATION

The grapes are dried in special ventilated rooms for around 12 weeks, then the grapes are de-stemmed and pressed gently. Fermentation takes place in steel vats, at a controlled temperature and with continuing punch-downs, for around 40 days.

AGING IN BARRELS

In a mixture of barrels and casks for around 42 months.

AGING IN THE BOTTLE

For six months.

SENSORY NOTES

The colour is a deep ruby red with hints of garnet. On the nose, cherry flesh mingles with ripe blackberry before exploding into a riot of different spices, eucalyptus and liquorice. In the mouth, this wine is powerful and persistent, and reveals a high quantity of dry extract as well as excellent roundness.

FOOD PAIRING

Best enjoyed with game, barbequed meat or mature cheeses.

