



Montecariano

AMANDORLATO

Rosso Veneto Passito I.G.T.

GRAPE VARIETIES

Corvina and Corvinone 70%, Rondinella 15%, Molinara and Pelara 15%.

SUOLO

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

HARVEST

The grapes are harvested in mid-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 20 weeks. Then, towards February, the grapes are de-stemmed and put in the vats whole, to protect the integrity of the skins. They are then fermented in steel vats at a controlled temperature of 18-20°C, with repeated punch-downs, for around 50 days. Drawing the wine off cold leaves a sugar residue perfectly in balance with the other elements of this wine.

AGING IN BARRELS

12 months in small (50-litre) barrels, followed by 48 months in large barrels using the bâtonnage technique.

AGING IN THE BOTTLE

Limited production of 3000 500ml bottles to be left to age for 12 months.

SENSORY NOTES

The colour is a deep ruby red with hints of garnet. The majestic combination of its body and the smoothness of its aromas, reminiscent of a thick berry jam, is a feast for the senses. Sour black and morel cherries blend with nuts, spices and cocoa. A play of sweet and dry surprises the palate before treating it to a final taste of almond. Persistent, majestic and velvety tannins.

FOOD PAIRING

The unique way in which it's crafted makes "Amandorlato" a treat for cooks who love to experiment. Excellent with game dishes, herb-infused cheeses and with a range of chocolates.

