



# Montecariano



## AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA

### GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 20%, Molinara, Croatina and Pelara 15%.

### SOIL –Puntara Monga vineyard

This vineyard, kissed by the breezes from Lake Garda, enjoys a special microclimate where the natural amphitheatre shape of the land plays home to a range of birds and the Amarone produced there gives it full expression. The lime in the soil enriches the aromas of the wines and makes them ideal for aging.

### HARVEST

The grapes are harvested in mid-September, exclusively by hand. The bunches are individually selected according to ripeness and overall technical quality.

### VINIFICATION

The grapes are dried in special ventilated rooms for around 15 weeks, then the grapes are de-stemmed and gently pressed. Fermentation takes place in steel vats, at a constant temperature of 18-20°C and with continuing punch-downs, for around 50 days.

### AGING IN BARRELS

In casks and large barrels for around 60 months.

### AGING IN THE BOTTLE

For 12 months.

### SENSORY NOTES

The colour is a deep ruby red, with hints of garnet. This wine is the ultimate expression of our natural amphitheatre. It penetrates gently into the nose, delivering wafts of mature sour cherry, glacé morel cherry and blackberry, and balsam of oak, with a finale composed of mixed spice, cinnamon, cocoa and coffee. In the mouth, it's structured, silky and enveloping, extremely sophisticated and with a range of expression epitomising the Valpolicella Classica area.

### FOOD PAIRING

Great with game, barbecued or boiled meats, mature cheeses and a range of international dishes.