



Montecariano

EVERY SHADE OF RED IGT ROSSO VENETO

GRAPE VARIETIES

Corvina and Corvinone 85%, 15% another native variety chosen depending on the year.

SOIL

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

HARVEST

End of September.

VINIFICATION

The grapes are de-stemmed and gently pressed before being fermented in steel vats. Two-thirds of the way through fermentation, the juice is separated from the skins. Using a special technique, the residual sugars stay at a level between 6 and 8g/l.

AGING IN STEEL TANKS

For 6 months, using the bâtonnage technique.

AGING IN THE BOTTLE

For two months.

SENSORY NOTES

The colour is a light ruby red. On the nose, it presents a wealth of delicate perfumes, mostly floral, with hints of fruit and a pinch of spice. In the mouth, the bright colour is matched by acidic freshness, and it also presents good softness and well-balanced tannins.

FOOD PAIRING

An excellent pre-dinner wine, it goes well with soups, pasta, white meats and medium-mature cheeses.