



Montecariano

CORTE MONTE VALPOLICELLA CLASSICO SUPERIORE DOC

Certification: integrated farming

GRAPE VARIETIES

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

SOIL

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

HARVEST

Early October.

VINIFICATION

The grapes are separated from their stems and gently pressed before being fermented in special stainless-steel vats at a controlled temperature for around 20 days.

AGING IN BARRELS

In large barrels for around 24 months.

AGING IN THE BOTTLE

For 6 months.

SENSORY NOTES

Deep ruby red in colour. Strong notes of ripe cherries envelop the nose, followed by hints of spices, black pepper and peppermint. Elegant and perfectly balanced in the mouth.

FOOD PAIRING

Best enjoyed with pasta with a variety of sauces, red meat and roasts.