



# Montelariano

## AMARONE GRAPPA

Certification: integrated farming

### GRAPE VARIETIES

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

### SOIL

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

### TYPE

Aged Amarone grappa.

### DISTILLATION

Carefully selected Amarone grape skins are distilled using the traditional discontinuous system, where the liquor is produced in steam-fired copper kettles.

### AGING IN BARRELS

12 months in oak barrels.

### AGING IN THE BOTTLE

12 months.

### SENSORY NOTES

Clear amber-yellow in colour. The bouquet is complex and highly aromatic. In the mouth, it expresses a delicate elegance, with notes of sour cherry, forest fruits and cocoa.

### FOOD PAIRING

Perfect with nuts, honey and “sbrisolona”, the traditional crumble cake from northern Italy. Can also be enjoyed together with a quality cigar.

