



AMARONE

della Valpolicella



VARIETY: Corvina, Corvinone, Rondinella.

VINEYARDS: Hills of Montecchia di Crosara and Cazzano di Tramigna.

HARVEST: At the beginning of October.

VINIFICATION: After drying naturally in "fruttai" (fruit storage rooms), towards the end of January the grapes are crushed and left to ferment in steel tanks.

AGEING: After racking off, the wine is aged partly in Slavonia oak barrels and partly in barriques. Then the wine spends another six months maturing in bottle.

APPEARANCE: Deep ruby red and clear, with garnet hues

NOSE: Complex, with hints of red and blackcurrant, cocoa and spices.

PALATE: Rich, full-bodied and sophisticated, warm and appealing, soft and excellent length.

ALCOHOL CONTENT: 14.5%.

FOOD MATCHING: This wine goes well with roasts, elaborate meat dishes, game, aged cheeses and also on its own, after a meal.

SERVE: It is recommend to serve at a temperature of 18°C. Uncork the bottle at least some time beforehand



Cantina di Monteforte

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