



RE TEODORICO

Amarone della Valpolicella



VARIETY: Corvina, Molinara Rondinella

VINEYARD: Selected grapes of vineyards set in the hilly area of Val d' Illasi and Cazzano di Tramigna.

HARVEST: 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 stainless steel tanks

AGEING: Slavonia oak barrels and in barriques

APPEARANCE: intense, deep ruby red and clear, tending to garnet

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

PALATE: rich, full-bodied

ALCOHOL CONTENT: 14,5%

FOOD MATCHING: This wine goes well with Game, roast red meat, elaborate meat dishes, aged cheeses.

SERVE: It is recommend to serve at temperature of 18°C



Cantina di Monteforte

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