

MONT'ALBANO

AMARONE

DELLA VALPOLICELLA

DOCG



PRODUCTION AREA

The vineyards are situated in the hilly heart of Valpolicella. The soil is of clay and calcareous composition.

GRAPES

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% Oseleta

The carefully selected grapes are put in small plastic crates and dried in ventilated rooms for about three months. When they reach the perfect grade of dryness they are pressed and fermented in temperature controlled stainless steel tanks. The fermentation lasts for about 30 days and develops high alcohol contents.

The wine, after a period in concrete tanks, where the malolactic fermentation takes place. The wine is then transferred to large oak casks of medium and large size for about 3 years. After bottling the wine refines for at least 3 months.

CHARACTERISTICS

This wine, intense red in color with garnet flecks, unveils typical aroma with hints of small red berries, spices and strawberry jam. Good structure, elegant with spicy finish and full velvety body.

FOOD PAIRINGS

Perfect paired with all rich style dishes, strongly flavoured meats and aged cheeses.

ALCOHOL DEGREE

15,5% vol



→ MONT'ALBANO ←

Viticoltori biologici dal 1985