



Monte Santoccio

# Amarone della Valpolicella Classico Riserva

**D.O.C.G.**

**origin.** Fumane –Valpolicella Classica

**grape varieties.** Corvina, Corvinone, Rondinella, Molinara

**training system.** Pergola trentina

**alcohol.** 16,5% Vol.

**harvest.** Manual harvest, last week of September, beginning of October

**wine making.** Drying of grapes until January. Pressing of the grapes, maceration and fermentation for almost 30 days

**ageing.** Ageing in tonneaux

**colour.** Deep ruby red colour

**aromas and flavours.** Clean, intense and complex aroma of blackberries, plum and cherries jam, balsamic notes and very long finish

**food pairing.** Traditional dishes like risotto all'amarone, beef, game, horse meat, lamb, veal, rabbit, wild boar and cheeses like Parmigiano Reggiano and Monte Veronese



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