



Monte Santoccio

Viola Passito Rosso Veneto

I.G.T.

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone, Rondinella, Molinara, Merlot, Cabernet

training system. Pergola trentina

alcohol. 14% Vol.

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

wine making. Drying of grapes until end of February. Pressing of the grapes, maceration (30 days) followed by a fermentation for almost 30 days

ageing. Ageing in tonneaux

colour. Deep violet/ruby red colour

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

food pairing. wonderful with dark chocolate, sweet Gorgonzola and old cheeses



Azienda Agricola Montesantoccio

Loc. Santoccio, 6 37022 Fumane Verona - T +39 045 7703215 - info@montesantoccio.it
montesantoccio.it