



Monte Santoccio

Santocciorosso Rosso Veronese

I.G.T.

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone, Merlot, Sangiovese, Cabernet Franc and Sauvignon

training system. Pergola trentina

alcohol. 15% Vol.

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

wine making. Drying of grapes Corvina and Corvinone until December. Pressing of the grapes, maceration and fermentation for almost 20 days

ageing. Ageing in tonneaux

colour. Deep ruby red colour

aromas and flavours. Clean, intense and complex aroma of plum and cherries jam, soft tannins; very long and spicy finish

food pairing. Beef, game, lamb, veal, rabbit, wild boar and old cheeses like Parmigiano Reggiano



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