



Monte Santoccio

Valpolicella Classico Superiore

D.O.C.

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone, Rondinella, Molinara

training system. Pergola trentina

alcohol. 13% Vol.

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

wine making. Pressing of the grapes and maceration for 15 days

ageing. Ageing in concrete (2/3) and in tonneaux (1/3)

colour. Deep ruby red colour

aromas and flavours. Clean, intense and fresh with aromas of plum and cherries, smooth tannins and wonderful finish

food pairing. Traditional dishes like risotto all'amarone, pasta and beans, salami soppressa, beef, horse meat and and Monte Veronese



Azienda Agricola Montesantoccio

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