



Monte Santoccio

Valpolicella Classico

D.O.C.

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone, Rondinella, Molinara

training system. Pergola trentina

alcohol. 12,5% 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 tanks

colour. Deep ruby red colour

aromas and flavours. Pure, mineral and fresh aromas with a hint of wild cherries, smooth tannins and pleasant taste

food pairing. Starters, pasta, salami and young cheeses.
Excellent if served chilled as an aperitif



Azienda Agricola Montesantoccio

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