

MONTEFANTE

Amarone della Valpolicella

DOCG Classico Riserva

From the homonymous cru vineyard in the Valpolicella Classica, comes this noble Amarone Riserva. The soil, the microclimate and the blend of grapes all contribute to the rich bouquet and melodious structure of this majestic wine.

Grape Varieties	45% Corvina, 30% Corvinone, 15% Rondinella, 5% Dindarella
Vineyard Age	30 years
Vineyard location and characteristics	Single vineyard on the Castelrotto hill in the Valpolicella Classica, 350 meters facing North-Southwest
Soil	Calcareous matrix with gravelly outcrops, layered with basalts
Vine training and planting density	Veronese Pergola 3800 vines/ha
Harvest	Hand harvest and selection from end-September
Drying	Natural drying of the grape bunches selected and well-spaced in small crates for around 100 days. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored
Vinification	Destemming and crushing after drying are complete. Cold maceration from 5 to 7 days. Fermentation in stainless steel begins with an inoculation of selected yeasts and lasts around one month at an average temperature of 28° with frequent pumping over alternated with one or two delestages. Must is pressed off the skins and transferred to cement vats where malolactic fermentation begins at higher temperatures, followed by a week of maceration
Maturation	24 months in barrique, 24 months in large Slavonian oak barrels, followed by a six-month minimum of bottle refinement
Organoleptic Characteristics	Dark, intense ruby red color. Intense aroma of jam and raspberry, mulberry and plums in alcohol, spicy pepper, coriander and cinnamon. Complex on the palate, harmonic, with supple roundness and finely textured tannins
Analytical Notes	Alcohol: 16% vol. - Sugar: 6 g/l Total acidity: 5,90 g/l - Volatile acidity: 0,70g/l - Dry extract: 36 g/l
Size	0,75 l
Pairings	Excellent with red meats, game and mature and spicy cheeses. Given the heady complexity of the wine, it is well-suited to be enjoyed alone or with a fine artisanal chocolate
Serving Temperature	18° - 1 to 2 hours before serving
Cellaring	Store in a dark temperature-controlled cellar for up to 15 years from the vintage date to enjoy at its prime