



**FARINA®**  
WINE TRADITION EVOLVES

# 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: 0,70 g/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