



MONTECI



COSTA DELLE CORONE

AMARONE della VALPOLICELLA Denominazione di Origine Controllata CLASSICO

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

Valpolicella classica, high hill about 600 mt asl.

VINIFICATION PROCESS

Drying of the grapes for about four months; fermentation partly in steel and partly in oak vats.

AGEING

In oak barrels.

BOTTLING

About 60 months after fermentation, than in bottle for 5 years.

ORGANOLEPTIC QUALITIES

Colour: clear, ruby red, with garnet reflections.

Aroma: intense aroma, perfume of spices, cherry jam, red berries. Taste: intense and extremely persistent, velvety, full-bodied.

SERVING TEMPERATURE

18-20 °C.

SERVING SUGGESTION

Excellent with braised meats, rich stews and roasted and grilled meats including game, seasoned or spicy cheese, risotto with Amarone.

It remains, however, a great wine for meditation.