



Monte Santoccio

Amarone della Valpolicella Classico

D.O.C.G.

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone, Rondinella, Molinara

training system. Pergola trentina

alcohol. 16% Vol.

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

wine making. Drying of grapes until January. Pressing of the grapes, maceration and fermentation for almost 30 days

ageing. Ageing in tonneaux

colour. Deep ruby red colour

aromas and flavours. Clean, intense and complex aroma of blackberries, plum and cherries jam, balsamic notes and very long finish

food pairing. Traditional dishes like risotto all'amarone, beef, game, horse meat, lamb, veal, rabbit, wild boar and cheeses like Parmigiano Reggiano and Monte Veronese



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