



Monte Santoccio

Valpolicella Ripasso Classico Superiore

D.O.C.

origin. Fumane –Valpolicella Classica

grape varieties. Corvina, Corvinone, Rondinella, Molinara

training system. Pergola trentina

alcohol. 14% Vol.

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

wine making. Pressing of the grapes and maceration for 15 days. Second fermentation with Amarone skins for almost 20 days

ageing. Ageing in tonneaux

colour. Deep ruby red colour

aromas and flavours. Clean, intense and complex aroma of plum and cherries, smooth tannins and long finish

food pairing. Traditional dishes like risotto all'amarone, pasta e fasoi, beef, horse meat and cheeses like Parmigiano Reggiano and Monte Veronese



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