

# Montecariano

## CAMINI MONGA

### AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Certification: integrated farming

#### GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 25%, Molinara and Croatina 10%.

#### SOIL

Clay and lime-rich soil from the quaternary era, packed with organic matter and macroelements.

#### HARVEST

In early September, exclusively by hand. The bunches are selected individually according to their ripeness and overall technical qualities.

#### VINIFICATION

The grapes are dried in special ventilated rooms for around 12 weeks, then the grapes are de-stemmed and pressed gently. Fermentation takes place in steel vats, at a controlled temperature and with continuing punch-downs, for around 40 days.

#### AGING IN BARRELS

In a mixture of barrels and casks for around 42 months.

#### AGING IN THE BOTTLE

For six months.

#### SENSORY NOTES

The colour is a deep ruby red with hints of garnet. On the nose, cherry flesh mingles with ripe blackberry before exploding into a riot of different spices, eucalyptus and liquorice. In the mouth, this wine is powerful and persistent, and reveals a high quantity of dry extract as well as excellent roundness.

#### FOOD PAIRING

Best enjoyed with game, barbequed meat or mature cheeses.

