



Montelariano



VALPOLICELLA CLASSICO DOC

Certification: integrated farming

GRAPE VARIETIES

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

SOIL

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

HARVEST

End of September/beginning of October.

VINIFICATION

The grapes are de-stemmed and gently pressed, then left to ferment in special steel vats at a controlled temperature for 12-15 days.

AGING IN STEEL TANKS

For around 6 months, using the bâtonnage technique.

AGING IN THE BOTTLE

For two months.

SENSORY NOTES

Bright ruby red in colour. The bouquet is classic Valpolicella, with the fresh notes of the Molinara grapes counterbalancing the red-berry notes of the Corvina and Rondinella. Extraordinary sapidity in the mouth. Very drinkable.

FOOD PAIRING

Great with traditional Italian starters, soups and pasta dishes.