



AMARONE DELLA VALPOLICELLA

Denominazione di Origine Controllata



PRODUCT NAME

Amarone Classico della Valpolicella

APPELLATION

Amarone Classico della Valpolicella DOC

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

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 36 months after harvesting.

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.



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