

MONTECARIANO

VALPOLICELLA CLASSICO



Ruby red with violet undertones. Fruity aroma with hints of cherry and violet. Harmonious and balanced with hints of fresh fruit, cherries and berries. Pleasant minerality with fine and elegant tannins.

Color: Red

Grapes: 65% Corvinone and Corvina, 25% Rondinella, 10% Molinara and Teroldego

Soil: Limestone, clay

Age of Vines: 40-70 Years old

Altitude: 100-150 m/above sea level

Aspect: Southeast

Training System: 20% Pergola, 80% Guyot

Yield per HI/Ha: 50 HI/Ha

Fermentation: 12 days in Stainless Steel Tanks, with skin contact and frequent delestage and remontage

Aging: 6 Months in Stainless Steel with batonnage, then 2 Months in the bottle prior to release

Production: 300 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/montecarianovalpolicella](https://www.seventy.com/montecarianovalpolicella)