



Montecariano

VALPOLICELLA RIPASSO

CLASSICO SUPERIORE DOC

Certification: integrated farming

GRAPE VARIETIES

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

SOIL

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

HARVEST

Early October.

VINIFICATION

This new wine is based on an ancient technique where Valpolicella wine is fermented a second time on the still-fermenting skins used to make Recioto. This takes place in the month of January at a controlled temperature for around 20 days.

AGING IN BARRELS

In French/Slavonian oak barrels for approximately 24 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, blackberry and blueberry melt into smooth notes of coffee and liquorice. Harmonious, well-balanced, rounded and velvety in the mouth.

FOOD PAIRING

Perfect with classic risottos, red meat, braised meat and hard cheeses.

