

MONTECARIANO

AMARONE



Intense ruby red color with a garnet hue. Ripe red cherry and sour cherry join the balsamic sweetness and majestic taste of spices given by deep maschino notes. Structured and silky, enveloped in spices such as black pepper, cloves and cinnamon. Excellent balance between acidity and tannins that join the more sophisticated scents of chocolate and hazelnut.

Color: Red

Grapes: 65% Corvina and Corvinone, 30% Rondinella, and Molinara

Soil: Limestone, clay and fossil

Age of Vines: 75 Years old

Altitude: 180 m above sea level

Aspect: Northeast

Training System: 100% Pergola

Yield per HI/Ha: 20 HI/Ha

Fermentation: left to dry for 4 months in a temperature controlled room, 50 days in Stainless Steel with skin contact and frequent delestage and remontage

Aging: 48 months in new wooden barriques and 12 months resting in bottle

Production: 3,600 bottles per year

Organically Produced ☺

Represented by SoilAir Selection

[Seventy.com/montecarianoamarone](https://seventy.com/montecarianoamarone)