

# MONTECARIANO

## AMARONE DELLA VALPOLICELLA



Intense ruby red color with a garnet hue. Ripe red cherry and sour cherry join the balsamic sweetness and majestic taste of spices. 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, 20% Rondinella, Molinara, and 15% Pelara

**Soil:** Limestone, clay and fossil

**Age of Vines:** 40-70 Years old

**Altitude:** 100-150 m/above sea level

**Aspect:** Southeast

**Training System:** 40% Pergola, 60% Guyot

**Yield per HI/Ha:** 50 HI/Ha

**Fermentation:** left to dry for 3 months in a temperature controlled room, 50 days in Stainless Steel with skin contact and frequent delestage and remontage

**Aging:** 36 months in wooden barrels and 12 Months in bottle

**Production:** 300 Cases

**Sustainably Produced** ☺

Represented by Soilair Selection

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