

# MONTECARIANO

## AMARONE CLASSICO

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*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, 35% Rondinella 10% Molinara and Croatina

**Soil:** Limestone, clay and fossil

**Age of Vines:** 75 Years old

**Altitude:** 180 m

**Yield:** 20 HI/Ha

**Farming practices:** organic

**Fermentation:** left to dry for 12 weeks in a temperature controlled room, 50 days in stainless steel with skin contact and frequent delestage and remontage

**Aging:** 32 months in new wooden barriques and 6 months resting in bottle