

Montecariano

VALPOLICELLA CLASSICO SUPERIORE CORTE MONTE



Intense ruby red colour. Its bouquet has a pleasant aroma of cherries that blend with spices, black pepper and mint. It is extremely elegant and well-balanced on the palate.

Color: Red

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

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 Hl/Ha: 50 Hl/Ha

Fermentation: 20 days in Stainless Steel Tanks

Aging: 6 Months in the bottle

Production: 300 Cases

Organically Produced 😊

Represented by Soilair Selection

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