



## **AMARONE DELLA VALPOLICELLA DOCG "EGOSUM"**

*The diamond of Valpolicella, full of spicy, warm and harmonious traits.*

*Vine breeding tradition: Pergola Veronese*

*Grape varieties: 55% Corvina, 25% Corvinone e  
15% Rondinella plus 5% other varieties*

*Alcohol: 15,50% Vol  
Total dry extract: 40 g/L  
Sugars: 7 g/L  
Total acidity: 5.30 g/L*

*Visual examination: Very intense red, with garnet reflections*

*Olfactory analysis: Hints of cherry and marasca cherry, note of fruit passed on spirits, and flavours of tobacco and spices.*

*Taste: fully fruity, smooth, soft and warm.*

*Serve at: 18 – 20°C*

*Food pairing: all types of meat recipes, seasoned cheeses and, if spicy, also with dessert.*

*Format: 750ml*

*The best grapes harvested, after a 100-120 days withering, or when the grapes have lost 30-40% of their weight in water, are gently crushed and slowly fermented, at controlled temperature of 15-17°C; the obtained wine is put to rest and age in 500-litre tonneaux for 24-30 months, then in bottle for minimum 1-2 months.*



**Monte Cillario Società Agricola s.s.**

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