



AMARONE DELLA VALPOLICELLA RISERVA EXCELSUS

We honour the cooperation with Aniello Tizzano - (Wine Affairs Inc.) with this most representative wine of the Monte Cillario winery.

Carefully selected Corvinone, Corvina e Rondinella grapes. 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 minimum 48-60 months, then in bottle for minimum 2-4 months.

The Label is printed on real natural cotton papier, as a symbol of history and tradition and elegance...

Vine breeding tradition: Pergola Veronese and Guyot

Grape varieties: 55% Corvina, 30% Corvinone e 15% Rondinella

*Alcohol: 17 - 17,50 % Vol
Total dry extract: 38-40 g/L
Sugars: 7 g/L
Total acidity: 6,20 g/L*

Visual examination: intense ruby red

Olfactory analysis:

Hints of cherry and marasca cherry, note of fruit passed on spirits, and flavours of tobacco and dark chocolate, toasted coffee. Complex, with a richness medicinal plants.

Taste: Full-bodied, velvety, rounded with ample aromas, Spiced but elegant.

Serve at: 18°C

Food pairing: Game, grilled meats, lamb and all types of meat recipes, seasoned cheeses.

Format: 750 ml



Monte Cillario Società Agricola s.s.

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