



SOCIETÀ AGRICOLA
MONTE CILLARIO

Vini della Valpolicella



AMARONE DELLA VALPOLICELLA DOCG CASA ERBISTI

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.

MUST-TO-FRUIT RATIO: 24 Hl/Ha.

ALCOHOL: 15,50% Vol.

TOTAL DRY EXTRACT: 40 g/L.

SUGARS: 9 g/L.

TOTAL ACIDITY: 5.30 g/L.

VISUAL EXAMINATION: Very intense red, with garnet reflections.

OLFACTORY ANALYSIS: Hints of fruit passed on spirits, and flavours of tobacco and spices due to the noble rots developed during the withering.

TASTE: Fully fruity, smooth, soft and warm. Strong scent, that makes this wine the Valpolicella's flagship.

SERVE AT: 18 - 20°C.

FOOD PAIRING: All types of meat recipes, seasoned cheeses and, if spicy, also with dessert.

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 tonneau for 36 months.

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