



SOCIETÀ AGRICOLA
MONTE CILLARIO

Vini della Valpolicella



VALPOLICELLA DOC MARCHESINI

As the name suggests, the basis of the tradition; in it you can find all the fresh fragrances of the area.

VINE BREEDING TRADITION: Pergola Veronese e Guyot.

GRAPE VARIETIES: 55% Corvina, 30% Rondinella and 15% Molinara.

MUST-TO-FRUIT RATIO: 90 Hl/Ha.

ALCOHOL: 12,50% Vol.

TOTAL DRY EXTRACT: 35 g/L.

SUGARS: 6 g/L.

TOTAL ACIDITY: 5.30 g/L.

VISUAL EXAMINATION: Ruby red, expression of a young and elegant wine.

OLFACTORY ANALYSIS: Vinous, almond with cherry and rose tones.

TASTE: Both fresh and soft, pleasingly tannic and lively.

SERVE AT: 16 - 18°C.

FOOD PAIRING: Starters, first courses and fresh cheeses.

SIZE: 750 ml.

Excellent and ripe grapes winemaking at a constant temperature of 22 - 23°C. Before being put to consume, the wine is refined in steel tanks for 7 -10 months plus 3 months in bottle.

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