



MONTECAMPO



## Amarone della Valpolicella DOCG



**APPELLATION**  
DOCG



**PRODUCTION AREA**  
Valpolicella, Veneto.



**GRAPES**  
60% Corvina  
(including Corvinone)  
35% Rondinella  
5% Molinara



**SERVING TEMPERATURE**  
7° - 18° C. (63° - 64° F.).



**ALCOHOL CONTENT**  
15% vol.



**AVAILABLE SIZES**  
750 ml

### VINIFICATION AND AGEING

The grapes for this wine are semi-dried on trays, in well-ventilated rooms, for about 120 days. The must is macerated on the skins for seven to eight days and vinification ensues at a low temperature. Fermentation is long and slow, lasting from four to six weeks. The wine then matures in 30-hectoliter (792 gallons) Slavonian oak barrels for two years, and for a further six months in bottle before being released onto the market.

### TASTING NOTES

**COLOUR:** garnet-red with brilliant ruby reflections.

**BOUQUET:** broad and nuanced, with scents of wild berries.

**FLAVOUR:** majestic and velvety, with richly fruity dried grape tones.

### FOOD PAIRINGS

A wine for accompanying refined dishes (especially prime cuts of meat) and very mature cheeses. It can also be enjoyed on its own at the end of a meal.