

AMARONE DELLA VALPOLICELLA RISERVA

VEGAN

Veneto, Italy

Monte Tondo

www.montetondo.it

Method & Production

Monte Tondos Amarone Riserva is made from a blend of the best quality grapes they obtain from their vineyard in Valpolicella DOC. The grapes are hand-harvested in early October. After picking they put the grapes in boxes and leave them to dry in special, dry and well ventilated rooms called “fruttai”. By the end of January, the grapes have lost around 40-45% of their juice and are ready for vinification. The wine is aged for 60 months in large slavonian oak barrel (30hl). The finished wine must be aged in bottle for a minimum of 6 months before release.

Tasting Notes

Deep ruby in colour. Intense aromas of dark cherry and plum with a hint of cocoa. Deliciously rich and fruity, very dense, with great length.

Food Matching

Rich game dishes and very mature cheeses

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MN0718	Amarone della Valpolicella Riserva	Corvina: 70% Rondinella: 30%	2018	16.5%	Cork	6x0.75lt	No	No	Yes	No