



AMARONE DELLA VALPOLICELLA RISERVA

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 slavian 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 | | | | | | | | | | |
| MN0717 | Amarone della Valpolicella Riserva | Corvina: 70% Rondinella: 30% | 2017 | 16.5% | Cork | 6x0.75lt | No | No | Yes | No |