



CLIVUS

Amarone della Valpolicella



VARIETY: Corvina, Corvinone e Rondinella

VINEYARDS: hills of Montecchia di Crosara and Cazzano di Tramigna

HARVEST: beginning of October

VINIFICATION: after drying naturally in "fruttai" (fruit storage rooms), towards the end of January grapes are crushed and left to ferment in steel tanks

AGEING: after racking off, the wine is aged partly in Slavonia oak barrels and partly in barriques. Then the wine spends another six months maturing in bottle

APPEARANCE: deep ruby red and clear, with garnet hues

NOSE: complex, with hints of red and blackcurrant, cocoa and spices

PALATE: rich, full - bodied and sophisticated, warm and appealing, soft and excellent length

ALCOHOL CONTENT: 14,5 % vol

FOOD MATCHING: the wine goes well with roasts, elaborate meat dishes, game, aged cheeses and also its own, after a meal

SERVE: it is recommend to serve at temperature of 10-12° C. Uncork the bottle at least some time beforehand



Cantina di Monteforte

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