

PRIMA
PIETRA



AMARONE DELLA VALPOLICELLA D.O.C.G.

VARIETY: Corvina, Corvinone e Rondinella.

VINEYARDS: Hills of Montecchia di Crosara and Cazzano di Tramigna

HARVEST: At the 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: 15,0 % 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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