

Farina

Montefante Amarone Classico della Valpolicella DOCG



Location of the vineyard: Castelrotto hills in the Valpolicella Classica region

Drying: Natural over-ripening of the grapes for around 100 days in fruit-drying shed, with temperature, humidity and weight loss constantly monitored.

Vinification: Pressing and destemming at the end of December. Spontaneous cold maceration for around ten days, yeast injection and slow fermentation for around one month.

Aging: 24 months in Slavonian oak barrels, 24 months in barriques, followed by refinement in the bottle.

Grape varieties : 45% Corvina, 30% Corvinone, 15% Rondinella, 5% Molinara, 5% Dindarella

Altitude : 350m ASL

Vineyard age : 40 years old

Exposure : North/South

Soil : Volcanic-calcareous-gravelly

Alcohol : 16%

Residual Sugar : 9 g/l

Tasting notes :

Garnet red color. Intense aromas of jam and raspberry, mulberry and plums in alcohol, spicy of pepper, coriander and cinnamon. Complex on the palate, harmonic, balanced, with an incredible roundness and sweet tannins.

Press Notes

5Star Wines

2013 95 points

Decanter

2008 90 points

James Suckling

2016, 2015, 2013, 2011 94 points

AG Vinous

2015 93 points
2011 92 points
2008 91 points

Wine Enthusiast

2011 90 points

