

Farina

Montefante Amarone Classico della Valpolicella Riserva DOCG



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

Drying: Natural drying of the grape bunches, selected and well-spaced in small crates for around 100 days. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored

Vinification: Destemming and crushing after drying is complete. Cold maceration from 5 to 7 days. Fermentation in stainless steel begins with an inoculation of selected yeasts. It lasts around one month at an average temperature of 28° with frequent pumping over alternating with one or two delestages. Must is pressed off the skins and transferred to cement vats where malolactic fermentation begins at higher temperatures, followed by a week of maceration.

Aging: 24 months in barrique, 24 months in large Slavonian oak barrels, followed by a six-month minimum of refinement in bottle.

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

Altitude : 350m ASL

Vineyard age : 40 years old

Exposure : North/Southwest

Soil : Calcareous matrix with gravelly outcrops, layered with basalts

Alcohol : 16%

Tasting notes :

Dark, intense ruby red color. Intense aroma of jam and raspberry, mulberry and plums in alcohol, spicy of pepper, coriander and cinnamon. Complex on the palate, harmonic, with supple roundness and finely textured tannins.

Press Notes

Robert Parker Wine Advocate
2016 94 points

James Suckling
2018, 2016 94 points

AG Vinous
2017 93 points
2016 94 points

Wine Enthusiast
2017 93 points



Sustainable

