

Farina

Montefante Amarone Classico della Valpolicella DOCG

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

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

Altitude 350m ASL

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.



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