

VALPOLICELLA DOC CLASSICO SUPERIORE MONTEPALÀ

Valpolicella doc classico superiore Montepalà has a bright ruby red colour with a delicate and intense bouquet of plums, cherries and raspberries. It is full bodied, harmonic, remarkably persistent and reasonably tannic.



Vineyards:	In the hilly Vineyard of Montepalà
Grape varieties:	65% Corvina, 15% Corvinon, 15% Rondinella, 5% Cabernet, grown in rows in the hills of our vineyard Montepalà, in the township of S.Ambrogio di Valpolicella. Max. 70 q.l Yead/ha
Wine-making:	Soft pressing of the grapes after being dried at natural condition for 20 days. After fermentation the wine matures about 30 months in small wooden barrels made of french Oak. The wine is then refined in bottles for several months before being sold.
Ageing:	30 months in tonneaux
Alcohol grading:	13,5% vol
Serve at:	20°C
Paring with:	Steak, braised meat, roast meat