

MONTIGOLI

CANTINA
VALPOLICELLA
NEGRAR
ALLE ORIGINI DELL'AMARONE

AMARONE DELLA VALPOLICELLA DOCG CLASSICO



Taste Profile



In Vineyard

Made from Corvina, Rondinella, Corvinone grapes grown in the Valpolicella Classica and by the traditional method of withering in fruit in so-called "fruttaio".

Location: situated in the heart of the Valpolicella Classico zone, at an altitude of 150 and 450 meters above sea level. Exposition southeast. Soil type: varied. Grass sward between vines. Training system: Double Pergoletta. Age of vines: from 20/25 years. Buds per vine: 18-24. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 44 hl.

In Cellar

Vinification: Destemmed, then gentle pneumatic pressing at the beginning of February. Fermentation Temperature between 12-23°C. Slow maceration for 30 days (12 days cold). Manual punching down of the cap three times a day. Malolactic fermentation completed. Refinement in 50hl Slavonian oak casks for 18 months. Refinement in bottle for 6 months.

In Tasting

Colour: ruby red, dense, and compact. Perfume: Intense and persistent, ethereal, fruity with hints of cherries and dried prunes, dried flowers and spices. Flavour: full-bodied and very smooth, with beautifully balanced velvety tannins.

Pairings

A fine companion for all grilled or braised red meats, and game dishes. Perfect with mature cheese.

Technical information

- Bottle Size: 0.75l
- Alcohol Volume: 15.50%
- Serving Temperature: 18 – 19°C
- Residual reducing sugars: 8.00 g/l
- Total acidity: 5.80 g/l
- Total dry extract: 32.00 g/l
- PH: 3.65

