

MONTIGOLI

CANTINA
VALPOLICELLA
NEGRAR
ALLE ORIGINI DEGLI AMARONI

APPASSIMENTO ROSSO VENETO IGT



Taste Profile



In Vineyard

“Appassimento” is made from indigenous red grape varieties. Following a thorough and rigorous blending process, both the appassimento and traditional methods are fused together in the production of this fine red wine. Made from Corvina, Corvinone, Rondinella and international grapes.

Located mainly in the Veronese area at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row. Training system: Double Pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Density: 2.700 per hectare. Yield per hectare: 60 hl.

In Cellar

Harvest: in the second decade of September exclusively by hand. Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gentle pneumatic pressed. Fermentation temperature 25 °C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Aging in wood. Stabilization: natural.

In Tasting

Colour: ruby red with garnet hints. Perfume: spiced with notes of vanilla and cherry. Flavour: full-bodied and round with soft tannins and a long finish with spiced notes.

Pairings

A fine companion for meat dishes and aged cheeses.

Technical information

- Bottle Size: 0.75l
- Alcohol Volume: 14%
- Serving Temperature: 16 – 18°C
- Residual reducing sugars: 12.00 g/l
- Total acidity: 5.40 g/l
- Total dry extract: 31.00 g/l
- PH: 3.50



Via Serica Pte Ltd

