



MONTECI

MONTE REOLI RECIOTO *della VALPOLICELLA* Denominazione di Origine Controllata CLASSICO

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Drying of the grapes for about 5 months. Fermentation in oak vats at a controlled temperature.

AGEING

In 5 Hl oak barrels

BOTTLING

About 24 months after harvesting.

ORGANOLEPTIC QUALITIES

*Colour: clear, ruby red, with purple reflections.
Aroma: jam, ripe, red berries, dry fruit, figs, nut.
Taste: intense, extremely persistent, complex, velvety,
sweet but not sickening.*

SERVING TEMPERATURE

14-16 C°

SERVING SUGGESTION

*It is a splendid dessert wine, that goes well with traditional specialities from Verona such as pandoro, panettone and shortbread, dry sweets and chocolate.
It can also accompany soft and flavourful cheeses.*

