



MONTECI



TENZAIO

VALPOLICELLA RIPASSO

Denominazione di Origine Controllata
CLASSICO SUPERIORE

GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Valpolicella classica, high hill about 600 mt asl.

VINIFICATION PROCESS

Re-fermentation of the Valpolicella Classico on the residual marc of Amarone and Recioto in oak vats.

AGEING

48 months in oak barrels 25 hl.

BOTTLING

About 48 months after fermentation, than in bottle for 4 years.

ORGANOLEPTIC QUALITIES

Color: ruby red with garnet reflection.

Aroma: dried fruit.

Taste: full, soft, balanced, full-bodied, persistent.

SERVING TEMPERATURE

18-20 °C.

SERVING SUGGESTION

Perfect with grilled red meats, stews, roasts and game. Excellent also with aged cheeses.