



1925

ITA

# MONTECI

*Valpolicella  
classica area  
Low hills*

## *Avanzi Vineyard*

Lat: 45.524675°  
Long: 10.876839°  
Height: 148 m a.s.l.  
Exposure: North-South

Slope: absent  
Morphology: fluvioglacial  
front plain  
Geology: Low-energy glacio-  
lacustrine deposits

International soil classification  
(WRB 2014): Haplic Luvisol  
(Loamic, Cutanic)

### *The Valpolicella Terroir: soil, climate and vine variety*

The area at the bottom of the valley has alluvial origins and it is rich in calcareous deposits coming from the valleys in the foothills of the Alps. It has a very variable composition: sometimes clay loam and sometimes skeletal loam. The area is fertile, mainly warm and ideal for large-scale production. In the vineyard inter-row grassing and the guyot system have been adopted. Most of the vineyards in the Valpolicella area are planted with the original vines of the area such as Corvina, Corvinone, Rondinella and Oseleta.

The climate of the Valpolicella has been defined as moderately continental as it arises from the meeting of the subcontinental climate (due to the transition between the inland climate and the coastal one) typical of the Po Valley and the microclimate of Lake Garda, which is Italy's largest lake. The Lake mitigates the temperatures thanks to its mass of water and creates a Mediterranean microclimate in the surrounding areas. The result of all these influences is a unique climate that brings out the best features from the typical Valpolicella grapes.

### *The Monteci Vineyards in the Valpolicella area*

The Monteci vineyards are located on deep soils (> 1 m), brown in colour and of medium texture (clayey loam texture, around 30% clay, 30% sand). The soil has good structure and porosity, with a medium content of calcium carbonate (5-10 %): these features enrich the soil and let the roots grow deeper (more than 1 m). The water retention capacity of these soils is high (130-150 mm/m).

The grapes have a good sugar content and good acidity values. The production is outstanding thanks to the good fertility of the land. The bunches are loosely packed and large, ideal for the raisining process (Appassimento).



[www.monteci.it](http://www.monteci.it)