



1925

# MONTECI

ITA

*Valpolicella  
classica area  
High hills*

## *Costa delle Corone Vineyard*

Lat: 45.558469°  
Long: 10.883697°  
Height: 490 m a.s.l.  
Exposure: South-East

Slope: 1%  
Morphology: terraced slope  
Geology: Red Ammonitic  
marley limestone

International soil classification  
(WRB 2014): Leptic Chromic Skeletic  
Calcaric Cambisol (Loamic)

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

A hilly area consisting of largely chalky reliefs structured in long spines separated by narrow valleys that widen in the southern part. There are slopes with large terraces and rolling surfaces at the top. The vine is spread over stretches at the bottom of the slope and on medium terraced slopes. The soils are red and loose on compact, eocenian limestones on basalt, with a good presence of skeletal (stones, rocks). The grape varieties cultivated are those native to the area such as Corvina, Corvinone, Rondinella and Oseleta.

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

In the Monteci vineyards the systems used to prevent erosion are the guyot and the inter-row grassing. The vineyards are situated high up (450-500 m a.s.l.) on slopes often terraced with an exposure that is mainly to the south and south east.

The lithology is calcareous and marley (Red Ammonite Limestone) and its soils are thin and very stoney. The substratum and the stones present in the soil transfer mineral elements easily. These are medium texture soils (clayey loam texture, 27%-30% clay, 30%, 28-30% sand), moderately calcareous (10-15%), with a typical pink hue given by the manipulation of the Ammonite Red Limestone. The roots of the vines, concentrated mainly between 20 and 60 cm, manage to penetrate along the fractures in the substratum more than 80-90 cm deep.

The high altitude, thanks to the cooler climatic condition and a smaller incidence of thermal stress able to reduce photosynthetic activity, favours the accumulation of sugars and anthocyanins, as well as the conservation of malic acid in the grapes. The wine stands out for its high level of astringency and crisp as well as a high polyphenol content that allows the development of wines suitable for medium to long term aging.



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