



1925
MONTECI

COSTA DELLE CORONE

AMARONE della VALPOLICELLA

Denominazione di Origine Controllata e Garantita

CLASSICO

GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Valpolicella classica, high hill about 600 mt asl.

VINIFICATION PROCESS

Drying of the grapes for about 5 months;
fermentation partly in steel and partly in oak vats.

AGEING

In 50 hl oak barrels for 60 months.

BOTTLING

About 60 months after fermentation,
than in bottle for 5 years.

ORGANOLEPTIC QUALITIES

Colour: clear, ruby red, with garnet reflections.

Aroma: spicy notes, cherry jam, almond, tobacco and red berries,
with ethereal hints of leather and wax.

Taste: intense, long-lasting.

SERVING TEMPERATURE

18-20 °C.

SERVING SUGGESTION

Excellent with braised meats, rich stews and roasted
and grilled meats including game, seasoned
or spicy cheese, risotto with Amarone.

It remains, however, a great
wine for meditation.