



# 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.