

1925
MONTECI

MONTE REOLI

RECIOTO

della **VALPOLICELLA**

Denominazione di Origine Controllata e Garantita

CLASSICO



GRAPE VARIETIES

Corvina, Rondinella, Corvinone.

PRODUCTION AREA

Valpolicella Classica, high hill, about 600 m. a.s.l.

VINIFICATION PROCESS

Drying of the grapes for about 5 months. Fermentation in oak vats at a controlled temperature.

AGEING

In 5 Hl oak barrels

BOTTLING

About 24 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: clear, ruby red, with purple reflections.

Aroma: jam, ripe, red berries, dry fruit, figs, nut.

Taste: intense, extremely persistent, complex, velvety, sweet but not sickening.

SERVING TEMPERATURE

14-16 C°

SERVING SUGGESTION

Serve at the end of the meal with pastry, shortbread, chocolate, nuts. Interesting if combined with medium-aged cheese.

