MONTRESOR

Amarone della Valpolicella Riserva Satinato DOCG

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VARIETALS	Corvina, Corvinone and Rondinella
VINTAGE	2013
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 15.5% Total acidity 5.6g/l Residual sugar 5 g/l
APPEARANCE NOSE PALATE	Intense garnet red colour. On the nose, it offers hints of ripe red fruits, spices, and black cherries. Characteristic notes of the drying process: tobacco, cocoa and licorice. A full-bodied balanced and velvety wine, with long finish.
AGEING	Maturation in 55 hl oak barrels for at least 6 years, with an additional ageing in steel tanks before bottling, follow a soft pressing with a slow fermentation on the skins, placed in small racks to dry during winter.
PAIRING	Excellent as an after-dinner wine or to go with red meat, braised meat, game and mature cheeses.
RATINGS	94 · 2026 Decanter World Wine Awards Silver · 4.3 vivino
ORDER CODE	IT0714