

MONTRESOR

Amarone della Valpolicella Satinato DOCG

www.vinimontresor.com

VARIETALS	Corvina, Corvinone and Rondinella
VINTAGE	2015
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 15%
APPEARANCE	Deep garnet red with a warm, brick-like orange shimmer at the rim.
NOSE	A dense, warm bouquet of cooked berries, dark cherry liqueur, raisins, and tobacco.
PALATE	Full-bodied, broad, and velvety. It yields dense dark fruit extracts, balanced by soft, sweet tannins and a distinctive, long finish.
AGEING	The hand-picked grapes are selected bunch per bunch and placed in small racks to dry during the winter months. A soft pressing follows with a slow fermentation on the skins and maturation in oak barrels for about 18 months.
PAIRING	Ideal with slow-cooked meats, rich pastas and cheeses.
RATINGS	92pts JAMESSUCKLING.COM 4.2 vivino
ORDER CODE	IT0717