

MONTRESOR

Amarone della Valpolicella Satinato DOCG

www.vinimontresor.com

VARIETALS	Corvina, Corvinone and Rondinella
VINTAGE	2022
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 15% Total acidity 5.5g/l Residual sugar 7 g/l
APPEARANCE NOSE PALATE	Deep garnet red. On the nose scents of ripe red fruit with delicate spicy notes. Good structure, warm and velvety on the palate with sour cherry and spicy aftertaste.
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 rich and spicy dishes, game and mature cheeses.
RATINGS	92pts falstaff sélections mondiales des vins Or 4.2 ★★★★☆ VIVINO
ORDER CODE	IT0715