



HERITAGE

Tradition and Future. Past and Present. The double label stand for the union between the different moments of our history. "Le Fattorie Montresor" line is a thrilling experience. This wines express the identity of a unique area that has the power to leave its own indelible trace in the life of anyone discovering it: a rare pleasure. That's the Montresor style, recognizable by the personalized bottle marked by the history of the Cantine Giacomo Montresor.

VALPOLICELLA DOP CLASSICO SUPERIORE



GRAPE VARIETIES

Corvina, Rondinella, Corvinone.

PRODUCTION AREA

Hills of Valpolicella Classica.

WINE MAKING

A slight drying of the grapes in our historical drying room allows an enrichment of structure, alcohol and aromas which identify our product. Vinification is typical of red wines, with contact skins for 15 days at 20 °C. Aging in large wooden barrels for 24 months follows. After bottling, the wine is ages for 12 months before being release to the market.

COLOR

Deep ruby red color.

SENSORY EVALUATION

On the nose it shows violet and ripe cherry aromas which suggest its complex structure. On the palate is is very smooth and velvety with present but soft tannins.

FOOD SUGGESTIONS

Suitable to all meat and wild-meat dishes, matured cheeses and salami.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
13,5%



ACIDITY
5,2 gr/L.



RESIDUAL SUGAR
4 gr/L.

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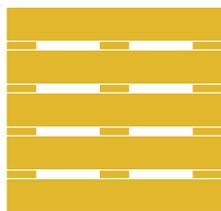
BOTTLE

Type of Closure	Cork
Length:	87,2 mm
Height:	297 mm
Tare:	700 gr
Volume:	750
Gross Weight:	1460
EAN Code:	8003503017744



CARTON

Length:	297 mm
Width:	292 mm
Height:	305 mm
Tare:	326 gr
Volume:	9086 gr
EAN Code:	80035030177442



PALLET LAY OUT

Size:	80x115
Type:	Epal
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	727 kg
