



FARINA
VINI PREGIATI IN VALPOLICELLA

AMARONE DELLA VALPOLICELLA CLASSICO DOC RISERVA MONTEFANTE

From the vineyard of the same name, on the hills of Valpolicella Classica, comes this noble Amarone that, due to its high quality and its extraordinary elegance, we have promoted as a reserve wine. The soil, the microclimate and the selection of drying grapes used, all contribute to the richness of aromas and to the vigorous structure of this wine.

GRAPE VARIETIES:	45% Corvina, 30% Corvinone, 15% Rondinella, 5% Molinara, 5% Dindarella
VINEYARDS LOCATION:	Castelrotto hills in the Valpolicella Classica region
EXPOSURE AND ELEVATION:	North-South/West, 350 m a.s.l.
SOIL:	Volcanic-Calcareous-Gravelly
GROWING TYPE AND PLANTATION DENSITY:	Veronese Pergola 3800 vines/hectare
HARVEST:	Manual harvesting and selection at the end of September
DRYING:	Natural overripening of the grapes for around 100 days in fruit drying shed, with temperature, humidity and weight loss constantly monitored.
VINIFICATION:	Pressing and destemming at the end of december. Spontaneous cold maceration for around ten days, yeast injection and slow fermentation for around one month.
AGEING:	24 months in Slavonian oak barrels, 24 months in barrique, following ageing in the bottle
ORGANOLEPTIC NOTES:	Garnet red color. Intense aroma of jam and raspberry, mulberry and plums in alcohol, spicy of pepper, coriander and cinnamon. Complex on the palate, harmonic, winning, with an incredible roundness and sweet tannins.
ANALYTICAL DATA:	Alcohol: 15,50% vol. Sugar: 9 g/l Total acidity: 5,90 g/l Volatile Acidity: 0,76 g/l Dry extract: 36,80 g/l
SIZE (L):	0,750
PAIRINGS:	Excellent with red meats and mature and spicy cheeses