Montresor Fondatore, Amarone della Valpolicella DOCG 2019

IMO0162019

2018 Vintage

Giacomo Montresor

— Veneto, Italy

IWC Silver 2023

From a selection of Montresor's best vineyards - a generous and complex style of Amarone combining rich dried fruit characters with freshness and balance.

Production

Made from a blend of Corvina, Rondinella and Molinara grapes cultivated in selected vineyards on the hills of the most ancient part of Valpolicella. The vines are trained using the tradional trellis system and the grapes are harvested at optimum ripeness towards the end of October. The late harvested grapes are air dried in wooden racks in special lofts until February of the the following year when they are crushed. The must is fermented in stainless steel for 4 months. The wine is aged, part in French oak casks and part in barrel, for 3 years and then spends a further 6 months in bottle before release.

Tasting note

A complex nose showing notes of black cherry, plum, violets, coffee and raisins. The palate is smooth and rounded, with a richly-textured mid-palate and a medley of spice, dried fruit characters and supple tannins. The wine remains elegant and nicely balanced, being well-integrated and rich, but with delicate floral notes and a long and complex, dry finish.

Food Match

Pair with red meats, game, hard cheeses, especially Parmesan and blue cheese.

ABV:
15.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Amarone Della Valpolicella DOCG

Winemaker:
Michele Spina

Grape Varieties:
Corvina 70%, Rondinella 20%, Molinara 10%

Suitable for:
Vegan

Bottle Barcode:
8003503000647