Montresor Satinato Riserva, Amarone della Valpolicella DOCG 2013

IMO0452013

Giacomo Montresor

— Veneto, Italy

2013 Vintage

Decanter World Wine Awards Bronze 2024

Produced to celebrate the winery's 130th Anniversary - a limited edition Amarone Riserva in their iconic satin-finished bottle.

Production

The grapes are cultivated in mature vineyards in the Valpolicella hills. They are harvested, selected bunch by bunch, towards the end of September, then left to dry. After this 'Appassimento' process the grapes are pressed and maceration starts with the passing of the wine over the skins for around 40 days. During this time pumping over occurs twice each day, to produce a structured and balanced wine. Then the wine slowly ages in 55hl oak barrels for six years, and refines in stainless steel before bottling.

Tasting note

Pronounced aromas of ripe red fruit, damson and spice. The palate has complex and developed characters of bramble and cherry fruit alongside dried fig, cocoa, liquorice and tobacco. The finish is rounded, satisfying, long and complex.

Food Match

Enjoy with red meats and game, and aged cheeses.

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:
8003503019007