Montresor Urban Park Appassimento, Veneto IGT 2019

IMO150X2019

Giacomo Montresor

— Veneto, Italy

Authentic Veronese Appassimento from the classic Valpolicella varieties, predominantly Corvina, dried for 30 days and aged 6 months in oak.

Production

Produced from Corvina, Corvinone and Rondinella grapes harvested from hillside vineyards north of Verona. 'Appassimento' refers to the process by which the grapes are dried for a few months before being pressed and vinified - this technique is more common in the Veneto than elsewhere in Italy. In this instance the grapes are dried for 30 days before vinification, and the wine spends 6 months in oak. The resulting red is rich with some residual sweetness.

Tasting note

Bright berry and black cherry aromas, and a touch of spice. The palate has all of Valpolicella's appealing fresh cherry and ripe bramble fruit, with the weight and complexity typical of Appassimento wines. Supple tannins lead to a finish of delicate sweetness, offset by fresh acidity.

Food Match

Great with barbecues, slow-cooked and caramelised meat dishes, or strong-flavoured cheeses.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Veneto IGT

Winemaker:
Michele Spina

Grape Varieties:
Corvinone 20% Rondinella 20% Corvina 60%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8003503018239