Montresor La Colombaia, Amarone della Valpolicella DOCG 2022

IMO1272022

Giacomo Montresor

— Veneto, Italy

A richly flavoured and approachable Amarone with layers of ripe plum and cherry fruit, mocha and spice.

Production

Made from a blend of Corvina, Rondinella and Molinara grapes. The grapes are hand harvested at the end of October. The late harvested grapes are dried for four months (until January following the vintage) and then crushed. Fermentation takes place in stainless steel for four months followed by maturation in Slavonian oak casks and small barrels for 2 years.

Tasting note

Ripe, warm and generous on the nose with abundant plum and cherry aromas, roasted coffee beans and hints of dried fruits. Full bodied and richly flavoured with berry and plum fruit, wild cherry acidity and a hint of dark chocolate. Supple tannins lead to a spicy finish, with the characteristic dry bite of good Amarone. A balanced and very approachable style.

Food Match

Perfect with mature hard cheeses and blue cheeses. Also excellent with game and mature beef.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Amarone Della Valpolicella DOCG

Winemaker:
Michele Spina

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

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8003503012275