Montresor La Colombaia, Valpolicella Ripasso DOP 2022

IMO0232022

Giacomo Montresor

— Veneto, Italy

Production

A blend of traditional Valpolicella varieties - Corvina, Rondinella and Molinara. After harvesting the grapes are fermented in stainless steel tanks containing the skins of the dried grapes used in the production of Amarone, adding extra flavour and alcohol to the resulting wine. It is matured for six months in oak casks before release.

Tasting note

Rich aromas of blackberry with lightly spiced, cinnamon notes. The palate has forest fruit and black cherry characters with hints of cedar, supple tannins and juicy acidity.

Food Match

Enjoy with roast lamb or beef, and richly flavoured stews

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valpolicella Ripasso DOP

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

Suitable for:
Vegan

Bottle Barcode:
18003503017864