Montresor Satinato, Amarone della Valpolicella DOCG 2010

IMO0212010

2019 Vintage

Giacomo Montresor

— Veneto, Italy

Decanter World Wine Awards Bronze 2023

Accessible and delicious example of a modern style of Amarone in distinctive black frosted bottle.

Production

Made from a blend of Corvina, Rondinella and Molinara grapes cultivated in Montresor's vineyards in the Valpolicella Classico zone (north-west of Verona). The grapes are hand harvested at the end of October. The late harvested grapes are dried out for four months (until February of the following year) and then crushed. The must is fermented in stainless steel for four months. The wine is aged in Slavonian oak casks and small French barrique for two years.

Tasting note

Hints of mocha on the nose with ripe, sweet plummy fruit. Black cherry on the palate with a touch of damson and notes of dark chocolate. Rich and warming, well-balanced, with supple tannins and a long, complex finish.

Food Match

Excellent with red meats, game or hard cheeses, especially Parmesan.

ABV:
15.00%

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