



SOCIETÀ AGRICOLA
MONTE CILLARIO

Vini della Valpolicella



AMARONE DELLA VALPOLICELLA RISERVA DOCG

RINALDO MARCHESINI

VINE BREEDING TRADITION: Pergola Veronese.

GRAPE VARIETIES: 55% Corvina, 30% Corvinone and 15% Rondinella.

MUST-TO-FRUIT RATIO: 20 Hl/Ha.

ALCOHOL: 16,00% Vol.

TOTAL DRY EXTRACT: 44 g/L.

SUGARS: 8.8 g/L.

TOTAL ACIDITY: 5.4 g/L.

VISUAL EXAMINATION: Very intense red, with garnet highlight.

OLFACTORY ANALYSIS: Hot and spicy bouquet with aroma of dried fruit and spirits, with hints of tobacco, cocoa and spices, cherries, sultanas, and plum cake. Peculiar notes of white pepper and licorice.

TASTE: Velvety wine of great structure, complexity, elegance. The heart of the Marchesini family, it embodies tradition, territory as well as country culture, providing timeless emotions to the palate.

SERVE AT: 18 - 20°C.

FOOD PAIRING: Game dishes, grilled meat, braised and long-seasoned cheeses. It is recommended to serve at a temperature of 18 - 20°C and to uncork the bottle one hour before consumption.

SIZE: 750 ml.

The best grapes harvested, after a 100-120 days withering, or when the grapes have lost 30 - 40% of their weight in water, are gently crushed and slowly fermented, at a controlled temperature of 15 - 17°C; the obtained wine is put to rest and age in 500-litre tonneau for 48 months.