



SOCIETÀ AGRICOLA
MONTE CILLARIO

Vini della Valpolicella



VALPOLICELLA DOC SUPERIORE BORGO ANTICO

Conceived as a special and limited edition, this kind of wine undergoes a peculiar and unusual process.

VINE BREEDING TRADITION: Pergola Veronese e Guyot.

GRAPE VARIETIES: 55% Corvina, 20% Corvinone, 15% Rondinella e 10% Croatina.

MUST-TO-FRUIT RATIO: 80 HI/Ha.

ALCOHOL: 13,50% Vol.

TOTAL DRY EXTRACT: 32 g/L.

SUGARS: 5 g/L.

TOTAL ACIDITY: 5.70 g/L.

VISUAL EXAMINATION: Intense red with violet reflections.

OLFACTORY ANALYSIS: Fruity with scent of cherries in spirit and a delicate toasting note.

TASTE: Full, balanced and captivating, with round and soft tannins and typical aftertaste of Marasca cherry.

SERVE AT: 16 - 18°C.

FOOD PAIRING: Excellent with rich first courses, with meat and wild game. Perfect with hard cheeses.

SIZE: 750 ml.

The grapes are harvested perfectly whole and slightly overripe. The maceration for about 7 days takes place at very low temperatures, followed by fermentation at about 15-17 °. In this way the varietal aromas and the colour become intense and deep. The refinement is in tonneaux, new and old (second and third passage), and the wine reposes for 18-24 months, and after for 3-4 months in bottle, before selling it.

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