

HERITAGE

Amarone Riserva, in the iconic Montresor satin-finished bottle, is the emblem of the 130th Anniversary of Cantine Giacomo Montresor Foundation. A bottle for an important milestone in the long history of Montresor winery.

AMARONE DELLA VALPOLICELLA DOCG RISERVA - I SATINATI



GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

The oldest area of the Valpolicella hills.

WINEMAKING

The grapes are selected and harvested by hand in the second half of September and placed in small racks to dry during the winter months. A soft pressing follows with a slow fermentation on the skins. Maturation in 55 hl oak barrels for at least 6 years, with an additional ageing in steel tanks before bottling.

TASTING NOTES

Intense garnet red colour.

On the nose, it offers hints of ripe red fruits, spices, and black cherries. On the palate the characteristic notes of the drying process: tobacco, cocoa and licorice. A full-bodied balanced and velvety wine, with a persistent finish.

FOOD PAIRING

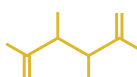
Excellent as an after-dinner wine or to go with red meat, braised meat, game and mature cheeses. We recommended to uncork the bottle one hour in advance.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
15,5%



ACIDITY
5,6 gr/L.

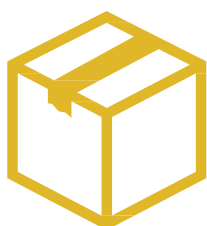


RESIDUAL SUGAR
5 gr/L.



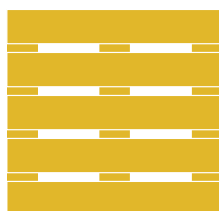
BOTTLE

Type of Closure:	natural cork
Length:	89 mm
Height:	286 mm
Tare:	600 gr
Volume:	750 ml
Gross Weight:	1.42 kg
EAN Code:	8003503019007



CARTON

Length:	295 mm
Width:	270 mm
Height:	190 mm
Tare:	484 gr
Gross Weight:	9,24 kg
EAN Code:	18003503019004



PALLET LAYOUT

Size:	80X120 cm
Type:	Fumigated
Cartons per layer:	12
Number of layers:	5
Cartons per pallet:	60
Bottles per pallet:	360
Gross Weight:	570 kg