



HERITAGE

Emblem of Cantine Giacomo Montresor, Amarone Satinato is an icon of Valpolicella reaching more than 50 countries all over the world. It was 1921 when Giacomo Montresor patented the "frosted" bottle to protect the wine from the sunlight of the ocean during the first ship transports to North America. Since then, Amarone Satinato Montresor is unique, original and iconic. Its timeless elegance is the same as those who recognize it, choose it and taste it.

AMARONE DELLA VALPOLICELLA DOCG - I SATINATI



GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

Hills of the most ancient part of Valpolicella.

WINEMAKING

The hand-picked grapes are selected bunch per bunch and placed in small racks to dry during the winter months. A soft pressing follows with a slow fermentation on the skins and maturation in oak barrels for about 18 months.

TASTING NOTES

Deep garnet red.

On the nose scents of ripe red fruit with delicate spicy notes. Good structure, warm and velvety on the palate with sour cherry and spices aftertaste.

FOOD PAIRING

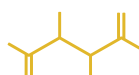
Ideal with rich and spicy dishes, game and mature cheeses.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
15%



ACIDITY
5,5 gr/L.

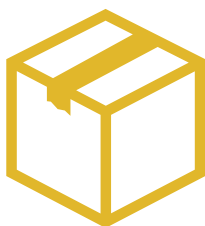


RESIDUAL SUGAR
7 gr/L.



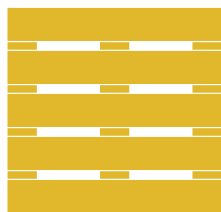
BOTTLE

Type of Closure	natural cork
Length:	89 mm
Height:	286 mm
Tare:	600 gr
Volume:	750
Gross Weight:	1.42 Kg
EAN Code:	8003503000555



CARTON

Length:	28 cm
Width:	19 cm
Height:	30 cm
Tare:	270 gr
Gross Weight:	8.50 kg
EAN Code:	80035030155808



PALLET LAYOUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	16
Number of layers:	5
Cartons per pallet:	80
Bottles per pallet:	480
Gross Weight:	700 kg