

HERITAGE

Capitel della Crosara is the “Capitello” at the intersection in a small village in Valpolicella, a very old stone on which the figure of the Madonna is painted. The Montresor family, impressed by the potential and charm of this area, in the 1950s established a collaboration with many peasant families of the village to be able to buy their grapes. The relationship between the producers and Cantine Giacomo Montresor was so deep that it was said that Montresor came to have a monopoly on these grapes.

AMARONE DELLA VALPOLICELLA DOCG CLASSICO



GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

In the heart of Valpolicella Classica.

WINEMAKING

Selected bunches of grapes are placed in small racks and left to dry for about 3 months. Soft pressing and maceration on the skins for 30 days. Aging in wooden barrels for 3 years before bottling.

TASTING NOTES

Intense ruby red color.

It offers a great aromatic profile on the nose, notes of overripened red fruits and balsamic scents. Dry and warm on the palate with spicy flavours of liquorice, blackberry and ripe cherry.

FOOD PAIRING

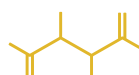
Excellent with all meat dishes, game and mature cheeses. Good as meditation wine. Uncork the bottle one hour in advance.



SERVING TEMPERATURE
16 -18 °C



ALCOHOL
15,5%



ACIDITY
5,60 gr/L.

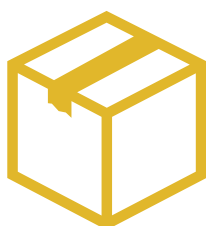


RESIDUAL SUGAR
5,0 gr/L.



BOTTLE

Type of Closure	Natural cork
Length:	82 mm
Height:	324 mm
Tare:	760 gr
Volume:	750 gr
Gross Weight:	1620 gr
EAN Code:	8003503000692



CARTON

Length:	270 mm
Width:	340 mm
Height:	190 mm
Tare:	586 gr
Volume:	9720 gr
EAN Code:	80035030006926



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	8
Number of layers:	8
Cartons per pallet:	64
Bottles per pallet:	384
Gross Weight:	637 Kg