



HERITAGE

This Amarone is dedicated to the Founder, Giacomo Montresor. It is a journey through time that reveals the Founder's vision and his interpretation of the Valpolicella territory.

AMARONE DELLA VALPOLICELLA DOCG - FONDATORE



GRAPE VARIETIES

Corvina, Corvinone, Rondinella, Oseleta.

PRODUCTION AREA

Hills of Valpolicella area.

WINEMAKING

The selected grapes are harvested in the months of September and October and left to dry in boxes for about 3 months. The vinification is traditional for red wines, with destemming and soft pressing and subsequent maceration on the skins. Maturation in wood barrels for about two years. Afterwards the wine ages in the bottle before release.

TASTING NOTES

Intense garnet color.

On the nose it reveals notes of ripe red fruit and cherries in alcohol. Austere and velvety on the palate, with an aftertaste of blackberry and spices.

FOOD PAIRING

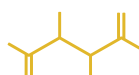
Perfect with strong and tasty dishes, game and mature cheeses. We recommend to open the bottle an hour before consumption.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
15,5%



ACIDITY
5,7 gr/L.



RESIDUAL SUGAR
5 gr/L.



BOTTLE

Type of Closure	Natural cork
Length:	81,6 mm
Height:	324 mm
Tare:	750 gr
Volume:	750
Gross Weight:	1529 gr
EAN Code:	8003503000647



CARTON

Length:	265 mm
Width:	170 mm
Height:	340 mm
Tare:	674 gr
Gross Weight:	9848 gr
EAN Code:	80035030132892



PALLET LAYOUT

Size:	80X120
Type:	Epal/fumigato
Cartons per layer:	8
Number of layers:	7
Cartons per pallet:	56
Bottles per pallet:	336
Gross Weight:	572 Kg