

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.

VALPOLICELLA DOC CLASSICO



GRAPE VARIETIES

Corvina, Rondinella, Molinara.

PRODUCTION AREA

In the heart of Valpolicella Classica.

WINEMAKING

The grapes are harvested in September. This is followed by the traditional red wine vinification, with 15-days maceration on the skins.

TASTING NOTES

Bright ruby red colour.

Intense aroma of fresh fruit like red cherry and pomegranate, aromatic herbs and balsamic notes.

FOOD PAIRING

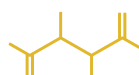
Perfect with cured meats, cheeses and meat dishes.



SERVING TEMPERATURE
16 -18 °C



ALCOHOL
13%



ACIDITY
5,50 gr/L.



RESIDUAL SUGAR
4,0 gr/L.



BOTTLE

Type of Closure	Natural cork
Length:	73,2 mm
Height:	332 mm
Tare:	600 gr
Volume:	750
Gross Weight:	1400
EAN Code:	8003503017805



CARTON

Length:	23 cm
Width:	16 cm
Height:	35 cm
Tare:	230 gr
Volume:	8400 kg
EAN Code:	80035030178050



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	23
Number of layers:	5
Cartons per pallet:	115
Bottles per pallet:	690
Gross Weight:	980 kg