

TENUTA MONTICELLO

VALPOLICELLA  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA

*Vigneto Fontana*



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# TENUTA MONTICELLO

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## GRAPES:

80% Corvina, 20% Rondinella

## VINEYARD AREAS:

The 8-hectare "Fontana" vineyard is located in the commune of San Pietro in Cariano, in the province of Verona, northern Italy. The vines are an average of 15-years-old and they are trained using the typical Guyot method. Plant density is 4200 vines per hectare with an average yield of no more than 1.6 kg of grapes per plant.

## HARVEST:

The grapes are carefully picked by hand in early October. The vineyards are picked over and over again, with workers selecting only those bunches at the perfect stage of maturity.

## VINIFICATION:

After de-stemming, the grapes are crushed and placed in stainless steel tanks.

Fermentation takes place at a controlled temperature of 25-26°C for 8-10 days.

Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins.

After racking, malolactic fermentation is induced.

ALCOHOL: 12,5%

## WINEMAKERS NOTES:

The wine has a lovely ruby-red color with a bouquet reminiscent of cherries and prunes.

On the palate it is soft and round, with a touch of spiciness and a nice, long lingering finish.

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