

Monte del Frà – Classico | Amarone della Valpolicella DOCG Italy (VENETO) – 2019

Vinification

This wine is made from grapes that are allowed to dry out for 60 to 100 days. This principle is called "Appassimento". The pressing is done in February, after which a spontaneous fermentation follows in steel tanks at a low temperature. This ensures a slow fermentation and a long maceration, an optimal extraction. The wine ages 24 months in French oak of 20 and 30 HL.

Year specific information

James Suckling : 91/100

Taste

This amarone has a ruby red color with some garnet red hues. We find aromas of cherries in alcohol, sour cherries, plums, licorice and leather. On the palate spices such as pepper and cinnamon, as well as hints of scrub. This is an extremely elegant, harmonious and velvety wine, yet robust, complex, dry and full-bodied.

Food pairing

Cheese - spicy | Thai kitchen | Meat - roasted | Game - deer with chestnut purée | Cheese |
Cheese - aged

General information

Type: Red wine

Grape varieties: Corvina, Rondinella

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16°C

Taste profile: Complex generous

