



Monte Tabor
**AMARONE DELLA
VALPOLICELLA
DOCG**



Grape	65% Corvina, 25% Corvinone, 10% Rondinella
Alcohol level	16% vol.
Production area	Valpolicella, Verona, Veneto region
Location	The vineyards are located on the hills, in the valley of Illasi
Vineyards elevation	220-300 meters
Training system	Pergola
Soil	Calcareous with sedimentary origin
Colour	Intense ruby red with hints of garnet
Bouquet	Complex, ripe red plum with hints of spices and dry fruits
Taste	Dry, warm and intense, with a vigorous character and a pleasantly clean finish
Serving temperature	18°-20°C Open a few hours before drinking
Pairing suggestion	Perfect match with grilled, roasted or braised meat, lamb and game dishes. Great with fat tasty well-matured cheese. Interesting also in pairing with sweet-sour flavors typical of the Asian and middle- eastern cuisine

The Amarone della Valpolicella DOCG is obtained with a unique technique, that has been used since Roman time, called "appassimento". The grapes are naturally dried for 3 to 4 months in the drying facility (fruttaio). During the drying process, the grapes dehydrate losing 40-50% of their original weight, with a consequent concentration of all their substances. During the month of January, the grapes undergo the "pigiatura" (squeezing out the juice of the grapes) and then the fermentation process for a month. Maturation is completed in French oak barriques and tonneaux for a period that may vary from 42 to 50 months. Then the wine is aged in bottle for a year.