



*Monte Tabor*  
**AMARONE DELLA  
VALPOLICELLA  
DOCG**



<b>Grape</b>	65% Corvina, 25% Corvinone, 10% Rondinella
<b>Alcohol level</b>	16% vol.
<b>Production area</b>	Valpolicella, Verona, Veneto region
<b>Location</b>	The vineyards are located on the hills, in the valley of Illasi
<b>Vineyards elevation</b>	220-300 meters
<b>Training system</b>	Pergola
<b>Soil</b>	Calcareous with sedimentary origin
<b>Colour</b>	Intense ruby red with hints of garnet
<b>Bouquet</b>	Complex, ripe red plum with hints of spices and dry fruits
<b>Taste</b>	Dry, warm and intense, with a vigorous character and a pleasantly clean finish
<b>Serving temperature</b>	18°-20°C Open a few hours before drinking
<b>Pairing suggestion</b>	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.