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Valpolicella DOC BIO/DEMETER 2023

Grape varieties: Corvina, Rondinella, Molinara.

Vineyards: The grapes come exclusively from biodynamic vineyards.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: Fresh grapes harvested by hand in the first half of September.

Vinification: Immediately after harvesting, the fresh grapes are crushed in oak vats, where spontaneous fermentation begins in the traditional way, involving nothing other than checking the temperature. Matured for ten months in oak vats, where malolactic fermentation takes place spontaneously, before bottling without filtering.

Description: Light ruby-red colour. On the nose, white flowers, red berries and morello cherries. Elegant and mineral on the palate, with aromatic notes of red fruit and spices.

Food pairings: Food-flexible wine, ideal with risottos and soups. Meat second courses that are not too elaborate. Excellent with medium-mature cheeses and salamis. Serving temperature 14-16°C.

Analytical data:

Alcohol content: 12.49% vol

Sugars: 0.8 g/l

Acidity: 6.24 g/l

pH: 3.21

Sulphur Dioxide less than 30 mg/l

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