

MONT'ALBANO

# VALPOLICELLA

DOC



## VINTAGE 2022

2022 was an unpredictable year from a meteorological point of view and for this reason the work in the vineyard in the first months of the year was very demanding. The entire winter period was characterized by average temperatures higher than in recent years and a significant absence of rainfall. The arrival of spring, with showers in various areas of Italy, has eased the water stress. Finally, starting from June, the thermometer began to rise dramatically ushering in a summer with record temperatures. The drought that worried the whole peninsula was however overcome thanks to the fundamental processes carried out in the vineyard in the previous months. The lack of precipitation in the summer months did not affect the production, on the contrary, it helped to keep the grapes healthy from a phytosanitary point of view. Between August and September, abundant rainfall fell over a large part of the country, giving relief to the vines and accompanying the plants towards correct final ripening.

## AREA OF PRODUCTION

Hillside vineyards, situated in the Valpolicella DOC zone, northeast of Verona.

## GRAPES

50% Corvina Veronese  
30% Corvinone  
15% Rondinella  
5% Oseleta.

The vinification takes place in stainless steel tanks at controlled temperature by fuilling, pumping over and delastage. The maceration happens contemporarily with the fermentation and lasts for 10 days. Finally, the wine ages in cement and steel tanks.

## CHARACTERISTICS

Bright red in colour with violet hues. Delicate cherry and red fresh-fruit aromas. Medium bodied and well structured. Full flavoured and harmonious with a persistent finish.

## FOOD PAIRINGS

This wine is best enjoyed with main courses and with savoury game sauces. It is perfect to be paired with roasted and braised meats, roasted fatty fish, aged cheeses and cured meats.

## ALCOHOL DEGREE

12% vol