



MONTRESOR

\$84.25

* Suggested retail price

Capitel della Crosara 2010

	Product code	12711256
	Agent	Noble Sélection
	Licensee price	\$73.28
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Veneto
	Appellation	Amarone della Valpolicella
	Classification	Classico
	Varietal(s)	Corvina 60 %
	Varietal(s)	Rondinella 30 %
	Varietal(s)	Molinara 10 %
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	French Oak
	Length of aging	3 years in oak, 6 months in bottle

ABOUT THIS WINERY

The french family Montresor moved to Italy in the Veneto region near the lake of Garda, an area renowned for its morain soils: perfect for viticulture! The Montresors are part of the wine industry for more than 200 years and they would like to share this privilege with everyone in the world that will choose to drink a bottle of their wines. French blood, Italian Spirit !

TASTING NOTES

Deep ruby red colour with a characteristic fruity, musky and spicy nose. Dry on the palate, slightly bitter with scents of violet, liquorice, blackberry and ripe cherries. Pair with red meat, game and seasoned cheeses. Serve at 18-20°C and open the bottle to let the wine breathe prior to drinking. The use of a decanter is recommended.

PRODUCT NOTES

The grapes for this vintage were grown in the Hills of Negrar (in the heart of Valpolicella), North-West of Verona. It is a single vineyard Capitel della Crosara.

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PRODUCTION NOTES

A traditional vinification process was used to create this Amarone. This vintage saw a late harvest where the grapes were left to dry out until February before they were crushed. The must fermented in stainless steel for 4 months and the wine was aged in French oak casks and small barrels for 3 years. After the wine was bottled it was allowed to rest for 6 months before it was released.



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