

## **MONTRESOR** Amarone 2020

\$37.50 \* Suggested retail price



	Product code	240416
	Agent	Noble Sélection
\$	Licensee price	\$33.84
iái	Format	12x750ml
	Listing type	SAQ General listing
ĽÖ	Status	Available
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e
		garantita (DOCG)
9	Region	Veneto
	Appellation	Amarone della Valpolicella
	Varietal(s)	Corvina 50 %
#	Varietal(s)	Rondinella 35 %
**	Varietal(s)	Molinara 15 %
%	Alcohol percentage	15%
<b>3</b>	Colour	Red
	Sugar content	6
7	Closure type	Cork
$\equiv$	Aging vessel type	French oak
P.	Total acidity	5.4 g/l



## **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**

Garnet color of good intensity. Exuberant nose with aromas of cocoa, candied prune, spices, wood with subtle vegetal notes. This dry red has a pleasant freshness and is provided with fleshy tannins. Faithful to the aromas perceived on the nose, it evokes flavors of roasting, cooked fruit and tobacco. It reveals a full texture that lingers on a long finish.

Ideal with rich and spicy dishes, osso buco, game and matured and spicy cheeses.

## PRODUCT NOTES

If there is one key step in the production of Amarone, it is the drying phase. The grapes, placed in barns, slowly dehydrate for 120 days and are enriched with all these flavors so typical of wine. Pressing and fermentation follow to finish with a slow aging in oak barrels which gives the wine refinement and complexity. SYLVAIN GUILBAULT This system is a system of the system of discove Seles entrantifierent feelings that sometimes sometimes sometimes sometimes and the sometimes some Ouest-de-l'Île, Laval,

Sud-Laurentides & Outaouais



JEREMY ROUSSIN (819) 212-4520

Montérégie, Estrie & Centre

du Québec