

Montenigo, Valpolicella

SAQ Code: 15126933

Format: 750 ml

[Read the article published in La Presse by Véronique Rivest](#)

DESCRIPTION

Montenigo, Valpolicella DOC, Organic and Natural wine

The grapes are harvested by hand from the first weeks of September.

VINIFICATION AND AGING:

As soon as they are harvested, the grapes are immediately pressed in oak vats where spontaneous fermentation begins in the traditional way. Aged in oak barrels for ten months where malolactic fermentation takes place, then the juice is bottled without filtration.

DESCRIPTION:

Light ruby red in color.

On the nose: white flowers and small red fruits, cherries.

On the palate: fine and mineral with aromatic notes of red fruits and spices.

RECOMMENDED PAIRINGS:

This Valpolicella is ideal with risotto, meat-based side dishes and is excellent with cured meats and medium-aged cheeses.

[Learn more about Montenigo](#)

Country: Italy

Color: Red

Region: Veneto

Designation of origin: Valpolicella

Regulated Designation: DOC

Grape varietals: Corvina (70%), Rondinella (30%)

Degree of alcohol: 12%

Sugar content: 1 g/L

Another particularity: Organic wine, Natural Wine

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