Montenigo, Valpolicella

SAQ Code: 15126933
Format: 750 ml

"The palate, equally delicate, is all about brilliance and freshness, with ripe yet transparent fruit. Light, ultra-fine tannins stretch out through the finish. Delicious!" — **Véronique Rivest, La Presse**, May 6, 2023 (Tasted vintage: Montenigo Valpolicella 2020)

Classic: a Valpolicella that speaks up.
"A delicate nose opens with aromas of cherry, cherry pit, and cranberry, layered with notes of spice, herbs, and citrus zest for added complexity. Bone-dry, with fresh acidity, it shows light bitterness and firm tannins that bring structure and grip. Light, fresh, and easy-drinking, yet with real backbone and character — a red made for the table." — **Véronique Rivest, *La Presse*,** June 22, 2024
(Tasted vintage: Montenigo Valpolicella 2021)



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 abour 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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