



RINASCIMENTO WINE COMPANY



Monte Santoccio Amarone della Valpolicella Classico

Grapes: Corvina-Corvinone-Rondinella-Molinara

Alc/Vol: 16% vol

The blend is: Corvina, Corvinone, Rondinella and Molinara.

The grapes are air dried until the middle of January. Fermented in stainless steel for 20 days at very cold temperatures and then refermented again for another 30 days and aged in French and American barrels for two and $\frac{1}{2}$ years before bottling and then aged another 6 months before release.

The colour is intense and ruby red and has a complex bouquet, you can smell scents of dried cherries and fruits of the forest and dried plums with balsamic undertones and long finish. On the palate it is harmonious and balanced, the after taste is highly persistent and clean.

Monte Santoccio pride itself on the fact that the Winery owns the vineyards that produce the grapes for its wines as this help Monte Santoccio have the control over all the stages of production. The cellar stand alongside the winery which vinifies grapes from the family's own vineyards. Everything is organized so as to obtain maximum quality.

Located in Fumane, Monte Santoccio winery is in the heart of the Valpolicella Classico area, where grapes are grown and dried to produce outstanding wines. Monte Santoccio goals are to keep on improving its products and to maximize the potential of the wines produced in this fantastic zone.

Nicola Ferrari, winemaker, was only 26 years old when he started working at Giuseppe Quintarelli winery, one of the most prestigious Valpolicella wine companies. He immediately recognized the importance of exercising control over the whole production process, by owning one's own vineyards and vinifying one's own grapes, so as to guarantee the quality of one's wines and the credibility of one's brand.



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