MONTESPADA VENETO

BARRICATO MATURED IN WOODEN BARRELS.





Classification:
Rosso Verona IGT – Refined in Wooden Barrels - 14.5% vol.

Description:
A full-bodied red wine with an intense and brilliant ruby color. To the sense of smell, what stands out is, the characteristic aroma of black Cherries and ripe Berries as well as a hint of vanilla because of the aging processes in oak barrels.
On the palate, it is ripe and fruity. This wine is a complex expression of Precious Red Grapes from Verona and Valpolicella: the Corvina, the Rondinella and the Molinara, as well as other red grapes. A well structured wine which is smooth to the palate.

Features: In March, after the harvest, the new vintage of the Valpolicella Superiore is macerated together with the skins from previous Amarone productions. This, according to the ancient Veronese technique of the "Ripasso", which increases the olfactory sensations of the structure of the Red Wines of Verona.
A further aging process for 12 months in oak barrels is required, and this gives further characteristics of higher complexity to the Wine.

Vineyards of origin: Produced in selected hillside locations of the Province of Verona and the southern parts of Lake Garda.

Harvest: Traditionally harvested and manually placed in small capacity boxes.

Soil: dark loamy soil, mixed with various pebbles from disintegrating rocks, with an almost neutral pH level

Aging / Perfecting: Rosso Verona IGT Barricato is achieved after fermentation process, and separation of the wine from heavy lees. It is then left to mature for a long time, in accordance with production specifications in Large Barrels and subjected to frequent, but gentle Batonnage and stirring for a few months, to enhance the extraction of fragrances. It is subsequently bottled and left to age for at least 3 months before being put on sale. This strong wine of an imposing structure and a good level of alcoholic content makes it a perfectly suitable candidate for further maturing for some years, thereby improving its complexity, without any worries about signs of damage, as a result of further ageing.

Available format:
Bottles of 0.75L
boxes of 6 Bottles
Dark Burgundy 420 grams, vertical.
Standard Natural Cork


Vineyard Land

ALCOHOL	14,50% vol.	NET CONTENTS	750 ml
ACIDITY	5,95 g/l	HARVEST	MANUAL
AR SUGAR	8,5 g/l	GRAPE YIELD	40 q.liHa
TEMP. Service	15 C.°	ALTITUDE	250 mt. s.l.m
GRAPES	Corvina, Corvinone, Rondinella, Molinara, Oseleta		

*Le caratteristiche tecniche possono variare senza preavviso ed hanno carattere puramente indicativo