IMPERO
WINE DISTRIBUTORS

MONTERÈ

CA' DE' ROCCHI, MONTERÈ
VALPOLICELLA SUPERIORE RIPASSO D.O.P

APPELLATION
Veneto, Italy

VARIETAL COMPOSITION
Corvina 80% - Rondinella 15% - Molinara 5%

ALCOHOL CONTENT
14%

WINEMAKING
Grapes are selected and hand-picked.
10 day post-fermentation on the skins. In February of the following year, the wine ferments (the "Ripasso") on the fresh pomace left over from the just-completed Recioto Amarone fermentation, giving the Valpolicella richer flavor and complexity.

TASTING NOTES
Rich and bright ruby red colour.
Fragrance of prune and sour cherry with a light scent of leather. Clear flavor with a pleasant touch of wood. Well balanced and smooth tannin.

FOOD PAIRING
Particularly suitable to accompany autumn risotti (with mushrooms, red chicory or Tastasal), beans and pasta soups, various roasted or stewed meats and traditional Veronese dish: boiled meat with sauce "Pearà".

CA' de' ROCCHI

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