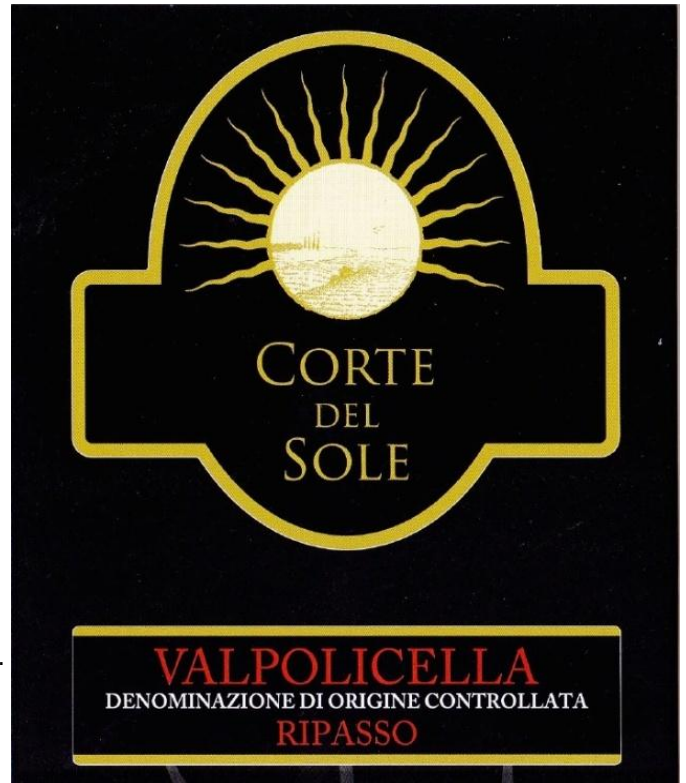


CORTE DEL SOLE VALPOLICELLA RIPASSO

Veneto, Italy



Classification: DOC - Red Wine

Production zone: Grapes from the Valpolicella DOC zone.

Produced – Estate Bottled: Montetondo, located in the hills of Soave.

Grape variety: 70% Corvina; 30% Rondinella

Harvest: Mid-October

Vinification: This wine is obtained by combining the pomace of Amarone, which allows it to go through a second fermentation that increases the structure, color and alcohol content of the wine. The wine is transferred into oak barrels and casks for a minimum of 18 months. After bottled, it is aged for at least 8 more months.

Characteristics: A ruby red color with garnet hues. An intense and persistent bouquet with aromas of wild berries, cherries, dried flowers and hints of spices, in particular nutmeg and cinnamon. It has an intense and persistent taste with an elegantly tannic structure.

Serving Suggestions: Goes well with grilled and braised meats along with aged cheeses. It is best enjoyed between 57-61° F.

Awards & Reviews: 2010 Vintage

Wine Spectator – 89pts, Wine Enthusiast – 88pts, Vivino 4.3 Stars, Gold Medal-

This producer MonteTondo has received numerous awards for consistently producing an outstanding wine selection

