



Denomination: Valpolicella DOC

Current Year: 2018

Alcohol content: 12,5% vol

Yeasts: indigenous

Sugar Content: 1,9 g/l

Total Acidity: 5,15 g/l

Total dry extract: 27,9 g/l

Total Sulphites: <40mg/l

Volatile Acidity: 0,45 g/l

Ph: 3,46

Grape Varieties: Corvina 50%, Corvinone 40%, Rondinella 10%

Filtration: Unfiltered

The Valpolicella of Il Monte Caro is our younger wine obtained only from Corvina, Corvinone and Rondinella handpicked in baskets at the beginning of the right time of maturation, pressed and aged in steel. The fermentation lasts about 7 days controlling the tanks temperature and without adding any chemical component such as enzymes, tannins or yeasts. We add 25 mg/l of sulphites, only at the bottling.

The colour of our Valpolicella is vivid ruby red. All perfumes are of red fruits, above all cherry, black cherry and marasca.

Its freshness is well supported by a pleasant sapidity. It is well balanced although the freshness is its first peculiarity.

In 2018 spring was quite rainy and this highlighted some unusual and delicate fresh herbaceous aromas as well as a high acidity.



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