



Denomination: Valpolicella DOC Superiore

Current Year: 2016

Alcohol content: 14% vol

Yeasts: indigenous

Sugar content: 0,6 g/l

Total acidity: 5,5 g/l

Total dry extract: 28,7 g/l

Total Sulphites: 40mg/l

Volatile Acidity: 0,59 g/l

Ph: 3,61

Malolactic acid: -0,20g/l

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

Filtration: Unfiltered

The Valpolicella Superiore of Il Monte Caro is our elegant wine obtained only from Corvina, Corvinone and Rondinella handpicked in baskets at the end of the time of maturation, pressed and aged in steel. The fermentation lasts about 10 days controlling the tanks temperature and without adding any chemical component such as enzymes, tannins or selected yeasts. We add 25 mg/l of sulphites only at the bottling.

The colour of our Valpolicella is an intense ruby red. All perfumes are of mature red fruits, above all cherry and black cherry.

Its freshness is well supported by a pleasant sapidity. There is a perfect balance between acidity and smoothness. This peculiarity is very distinctive in vintage 2016, which had a great summer with well balanced weather conditions.



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