



## La Colombaia, Amarone della Valpolicella DOC 2022

IMO127 GIACOMO MONTRESOR VENETO, ITALY

15% | 6 x 75cl | Cork

Corvina 70% , Rondinella 20% , Molinara 10%

Vegetarian, Vegan

*A richly flavoured and approachable Amarone  
with layers of ripe plum and cherry fruit,  
mocha and spice.*

**Boutinot**  
WINES

# La Colombaia, Amarone della Valpolicella DOC 2022

IMO127 GIACOMO MONTRESOR VENETO, ITALY

## PRODUCTION

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Made from a blend of Corvina, Rondinella and Molinara grapes. The grapes are hand harvested at the end of October. The late harvested grapes are dried for four months (until January following the vintage) and then crushed. Fermentation takes place in stainless steel for four months followed by maturation in Slavonian oak casks and small barrels for 2 years.

## TASTING NOTE

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Ripe, warm and generous on the nose with abundant plum and cherry aromas, roasted coffee beans and hints of dried fruits. Full bodied and richly flavoured with berry and plum fruit, wild cherry acidity and a hint of dark chocolate. Supple tannins lead to a spicy finish, with the characteristic dry bite of good Amarone. A balanced and very approachable style.

## FOOD MATCH

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Perfect with mature hard cheeses and blue cheeses. Also excellent with game and mature beef.

## NOTES