



# Montresor Satinato Riserva, Amarone della Valpolicella DOCG 2013

IMO045 GIACOMO MONTRESOR VENETO, ITALY  
15.5% | 6 x 75cl | Cork

Corvina 70% , Rondinella 20% , Molinara 10%  
Vegetarian, Vegan

*Produced to celebrate the winery's 130th  
Anniversary - a limited edition Amarone  
Riserva in their iconic satin-finished bottle.*

**Boutinot**  
WINES

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## PRODUCTION

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The grapes are cultivated in mature vineyards in the Valpolicella hills. They are harvested, selected bunch by bunch, towards the end of September, then left to dry. After this 'Appassimento' process the grapes are pressed and maceration starts with the passing of the wine over the skins for around 40 days. During this time pumping over occurs twice each day, to produce a structured and balanced wine. Then the wine slowly ages in 55hl oak barrels for six years, and refines in stainless steel before bottling.

## TASTING NOTE

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Pronounced aromas of ripe red fruit, black cherry and spice. The palate has complex and developed characters of bramble and cherry fruit alongside cocoa, liquorice and tobacco. The finish is rounded, satisfying and long.

## FOOD MATCH

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Enjoy with red meats and game, and aged cheeses.

## NOTES