Montresor San Pietro, Valpolicella DOP 2024

IMO075 GIACOMO MONTRESOR VENETO, ITALY

12% | 6 x 75cl | Cork

Corvina 70% , Rondinella 20% , Molinara 10%

Vegetarian, Vegan

A fresh and youthful Valpolicella with attractive sour cherry fruit and a rounded, gently spicy character from six months ageing in large oak casks.

Boutinot
WINES

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PRODUCTION

Made from a blend of Corvina, Rondinella and Molinara grapes cultivated in selected vineyards in Valpolicella. The vines are trained on traditional trellises and planted in marl soil. Grapes are picked by hand. The grapes are destemmed and fermented in stainless steel vats at a controlled temperature of 16 degrees with 36 hours maceration on the skins to extract light tannins and colour. The wine is matured for 6 months in large Slavonian oak casks.

TASTING NOTE

A fresh, juicy red with aromas of ripe red cherries and a hint of the gently herbal character typical of Valpolicella. Bright and vibrant on the palate with nice purity of redcurrant and cherry fruit, and subtle spicy notes.

FOOD MATCH

Drink with vegetable or meat antipasti, white meats or even fish - serve slightly chilled.

NOTES