

# Monte Faustino Amarone della Valpolicella Classico 2018



## Region

A wide and temperate agricultural region stretching from Venice to Verona and north to the Alpine foothills. In the west around Lake Garda, are the important generic wines - Valpolicella, Soave and Bardolino. Much of Italy's commercial Pinot Grigio and Merlot is grown further east, but the Glera grape makes the region's distinctly fashionable sparkling wine, Prosecco. However the recent popularity of Amarone and Ripasso has really re-established this region as one of Italy's best wine growing areas and quality is out of all recognition from the light carafe wines of the early 80's.

## Producer

Monte Faustino is owned by the Fornaser family who can trace their winemaking roots back to the early 1900's. The family boast a modern winery in which they combine their years of traditional winemaking with modern equipment to create wines of the highest quality. The winery is situated in Bure Alto at the foot of the Monte Faustino which gives its name to their oldest vineyard. The Fornaser family own 7.5 hectares which is divided into three vineyards; Monte Faustino which sits at an altitude of 250m, Traversagna which is next door to Monte Faustino and Costalunga which is in the municipal district of Sant' Ambrogio at an altitude of 350m with clay and gravel soils.

## Tasting Notes

Monte Faustino's fantastic Amarone has an incredible concentration of black cherries on the nose. The palate is opulent and full bodied with a velvety texture and notes of black fruits, bitter chocolate, walnuts and cinnamon. Silky tannins envelop the fruit and leaves an incredibly long, chocolatey finish.

## Food

Amarone is a wine for special occasions, particularly with red meat roasts, game and ripe cheeses.

## Technical Information

<b>Country</b>	Italy	<b>Dry/Sweet Style</b>	Not applicable
<b>Region</b>	Veneto	<b>Alcohol Content</b>	17%
<b>Grape(s)</b>	Corvina (65%) Rondinella (30%) Molinara (5%)	<b>Closure Style</b>	Cork
<b>Type</b>	Red	<b>Organic/Biodynamic</b>	No
<b>Style</b>	Complex	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Oaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> No <b>Vegan:</b> No
<b>Body Style</b>	Full bodied		
<b>Sustainable</b>	Yes-certified sustainable		



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