Monte Faustino Amarone della Valpolicella `Maestro` Riserva Classico 2013



Technical Information

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 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

This Amarone Riserva is Paolo Fournaser's homage to his father. An incredible wine, full bodied and complex with a lightly spiced nose. The grapes spend 4 months drying to concentrate the sugars and flavours. Once fermented, the wine spends 4 years in barrel and 1 year in bottle before being released. The palate is silky and smooth with notes of blackberries, black cherries, cinnamon, clove, leather, coffee and chocolate. Fine grained tannins give weight and structure and the wine finishes long and incredibly concentrated.

Food

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Country	Italy
Region	Veneto
Grape(s)	Corvina (65%) Rondinella (20%) Molinara (15%)
Туре	Red
Style	Complex
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Not applicable
Alcohol Content	17.5%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: No Vegan: No



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