

HERITAGE

Capitel della Crosara is the “Capitello” at the intersection in a small village in Valpolicella, a very old stone on which the figure of the Madonna is painted. The Montresor family, impressed by the potential and charm of this area, in the 1950s established a collaboration with many peasant families of the village to be able to buy their grapes. The relationship between the producers and Cantine Giacomo Montresor was so deep that it was said that Montresor came to have a monopoly on these grapes.

VALPOLICELLA RIPASSO DOC



GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION AREA

In the heart of Valpolicella.

WINEMAKING

This wine is obtained from the second fermentation, according to the “ripasso method”. The best selection of the fresh vintage Valpolicella wine referments on the Amarone pomace to give the wine more structure and complexity. Maturation in wood for about a year.

TASTING NOTES

Deep ruby red colour.
On the nose notes of ripe red fruits and spices. Dry, warm with an aftertaste of raspberry, undergrowth and licorice.

FOOD PAIRING

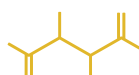
Very versatile, it is excellent with meat first course dishes, game, roasts, braised meats and grilled red meat. To go also with mature cheeses.



SERVING TEMPERATURE
16 -18 °C



ALCOHOL
14%



ACIDITY
5,40 gr/L.



RESIDUAL SUGAR
5,0 gr/L.

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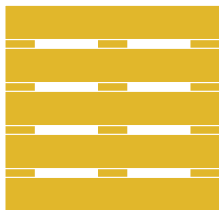
BOTTLE

Type of Closure	Natural cork
Length:	73,2 mm
Height:	332 mm
Tare:	600 gr
Volume:	750
Gross Weight:	1400 gr
EAN Code:	8003503000616



CARTON

Length:	23 cm
Width:	16 cm
Height:	35 cm
Tare:	230 gr
Volume:	8400 gr
EAN Code:	80035030006162



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	23
Number of layers:	5
Cartons per pallet:	115
Bottles per pallet:	690
Gross Weight:	980 kg