



Excelsus by Monte Cillario VALPOLICELLA DOC

The perfect wine for special and convivial moments... perfect for tasting with friends in every occasion...

Vine breeding tradition: Pergola Veronese e Guyot

Grape varieties: Corvina, Corvinone, Rondinella

Alcohol: 13,00% Vol

Total dry extract: 28 g/L

Sugars: 4 g/L

Total Acidity: 5.50 g/L

Visual examination: Intense red with violet reflections.

Olfactory analysis: Floreal s aromas as rose and violet. Fruity with scent of cherries and a delicate toasting note.

Taste: Full, balanced and captivating, with round and typical aftertaste of Marasca cherry.

Serve at: 14 – 16°C

Food pairing: Excellent with rich first courses, with meat and wild game. Perfect with hard cheeses.

Format: 750ml

The grapes, perfectly whole, are hand-picked. The maceration for about 3-5 days takes place at low temperatures, followed by fermentation at about 15-17 °. The refinement is in steel tank and medium barrel, and the wine reposes for 6 - months, and after for 1-2 months in bottle.



Monte Cillario Società Agricola s.s.

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