

Begali

“MONTE CA’ BIANCA”
AMARONE
DELLA VALPOLICELLA
CLASSICO DOCG



GRAPES

Corvina 40%, Corvinone 35%, Rondinella 20%, Oseleta 5%

PRODUCTION AREA

The Begali Estate is situated in the charming Valpolicella area, between Piedmont and the hills of Castelrotto, near Verona and Garda lake.

The vineyards (12 hectares) are set amongst cherry orchards covering hills and slopes in a small hamlet called Cengia. This name comes from the name of the rocks dotted around on the facing hill. This is why the wines are so rich in aromas and typical flavours of the fertile land and reflect the harmony and the singular characteristics of this area.

VINIFICATION

This wine is obtained from the drying of grapes that have been left to rest during the months of September and October, after a first careful selection in the Monte Cà Bianca vineyards and a second in the fruithouse, they remain here until January/February.

AGEING

It is refined for about 4 years in big wooden casks and barriques and then in the bottle for about eight months.