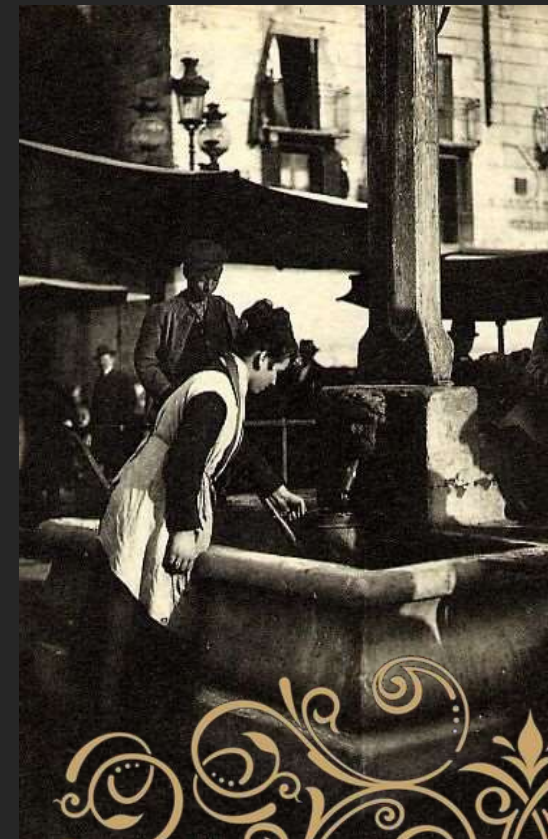



An ornate, gold-colored decorative border with intricate scrollwork and floral motifs, framing the central text. The border is symmetrical and features a central floral element at the top and bottom.

MONTIGOLI

MONTIGOLI



VERONA - ITALIA



Verona slang word meaning «*cute small hills*»
the ones where our vineyards are!

MONTIGOLI

MONTIGOLI evokes also the name of an old mirror shop, nearby Piazza delle Erbe in the city centre of VERONA, during the *Belle Époque* years.

Here, The story tells that each MONTIGOLI customer was offered a glass of good wine, as symbol of courtesy and pleasure.

Nowadays MONTIGOLI means to be the mirror of a long and noble Veronese tradition, wine culture, made by refined artisans at the service of beauty.



PORT
FOLIO



MONTIGOLI

PORTFOLIO

The **MONTIGOLI** range of **Cantina Valpolicella Negrar** embraces all the **lands of Veronese wine**, from the shores of Lake Garda to Soave, crossing the hills of **Valpolicella**, the **very heart** of the Montigoli project.

The offer includes the great local appellations, such as **Amarone** and **Ripasso**, alongside **Appassimento**, Corvina and Bardolino. The range is completed by the territorial white *par excellence*: Soave.

MONTIGOLI





**AMARONE DELLA
VALPOLICELLA**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**VALPOLICELLA
RIPASSO**

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE



APPASSIMENTO

ROSSO VENETO IGT
PASSITO



VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CORVINA

VERONESE IGT

ROSSO VERONA

INDICAZIONE GEOGRAFICA TIPICA

BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA



MONTIGOLI



WINE
STYLE



MONTIGOLI



WINE STYLE & WINES

Montigoli wines **seduce, please, tease** the palate. From **full-bodied, velvety and silky reds** to **fresher and more mineral wines**, all stand out for their **character, balance and pleasantness**.

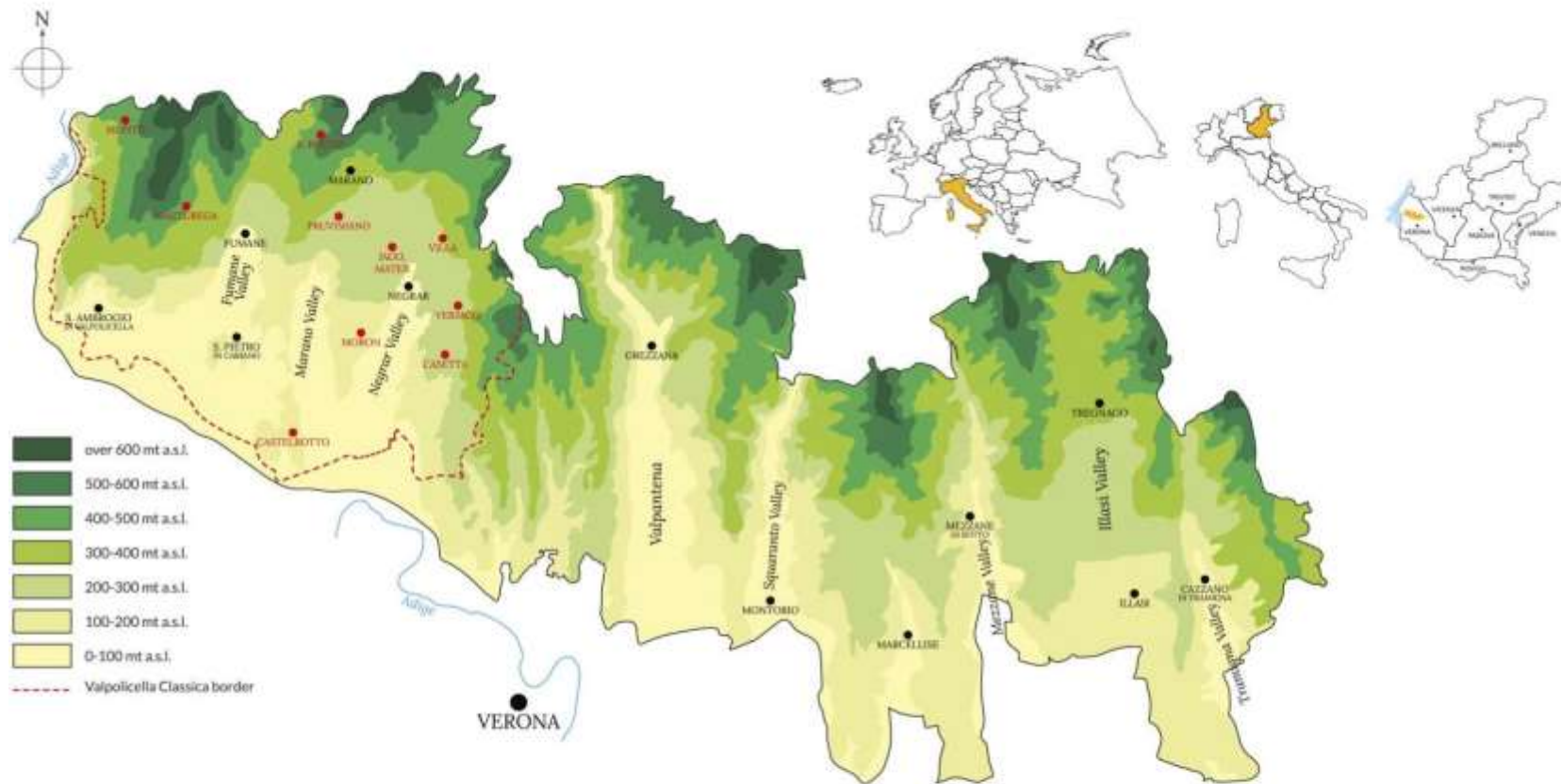
Great drinkability is the hallmark. The **sip is satisfying, encouraging**.

For this reason, Montigoli wines serve a **wide audience**, who choose a **GOOD ITALIAN WINE**, to be consumed during **an aperitif** or to easily pair **tasty dishes of international cuisine**.

MONTIGOLI



MONTIGOLI



IN THE HEART OF THE ENLARGED VALPOLICELLA

Montigoli vineyards are located in the Veneto region, in the heart of Valpolicella Allargata, where some of the most iconic wines were born...

MONTIGOLI



A LAND DEEPLY ENTWINED WITH WINE

Montigoli vineyards are located in the most vicated areas of Valpolicella, a land with ancient winemaking traditions, thanks to its ideal conditions for viticulture:

- **A land with a mild climate**, situated at altitudes between 120 and 600 m above sea level, thanks to its proximity to Lake Garda giving a Mediterranean microclimate, and the Lessini Mountains that protect the area from cold north winds.
- **A land blessed by the sun**, with good exposure to sunlight and fresh, drying breezes from the hills are ideal for the vineyards and the drying of grapes.

MONTIGOLI



PERGOLA TRAINING & SELECTED HARVESTING

The typical training system used for vines in Valpolicella is well suited to the local vine varieties, and allows for good exposure of the grapes. However it does mean we have to harvest **entirely by hand**.

For grapes selected to **drying**, we start the harvest only once the maturation and health of the bunches ensures that they will dry well.

MONTIGOLI



CULTIVATION ON TERRACES

The typical dry stone walled terraces allow vines to grow on steeper hillsides with perfect sun exposure. The heat accumulated during the day by the stones of the terraces is radiated back to the vines at night, milder up in this way the possible night freeze and boosting the ripening.

The terraces are built from limestone rocks containing the fossilized remains of ancient sea creatures and their maintenance is expensive.

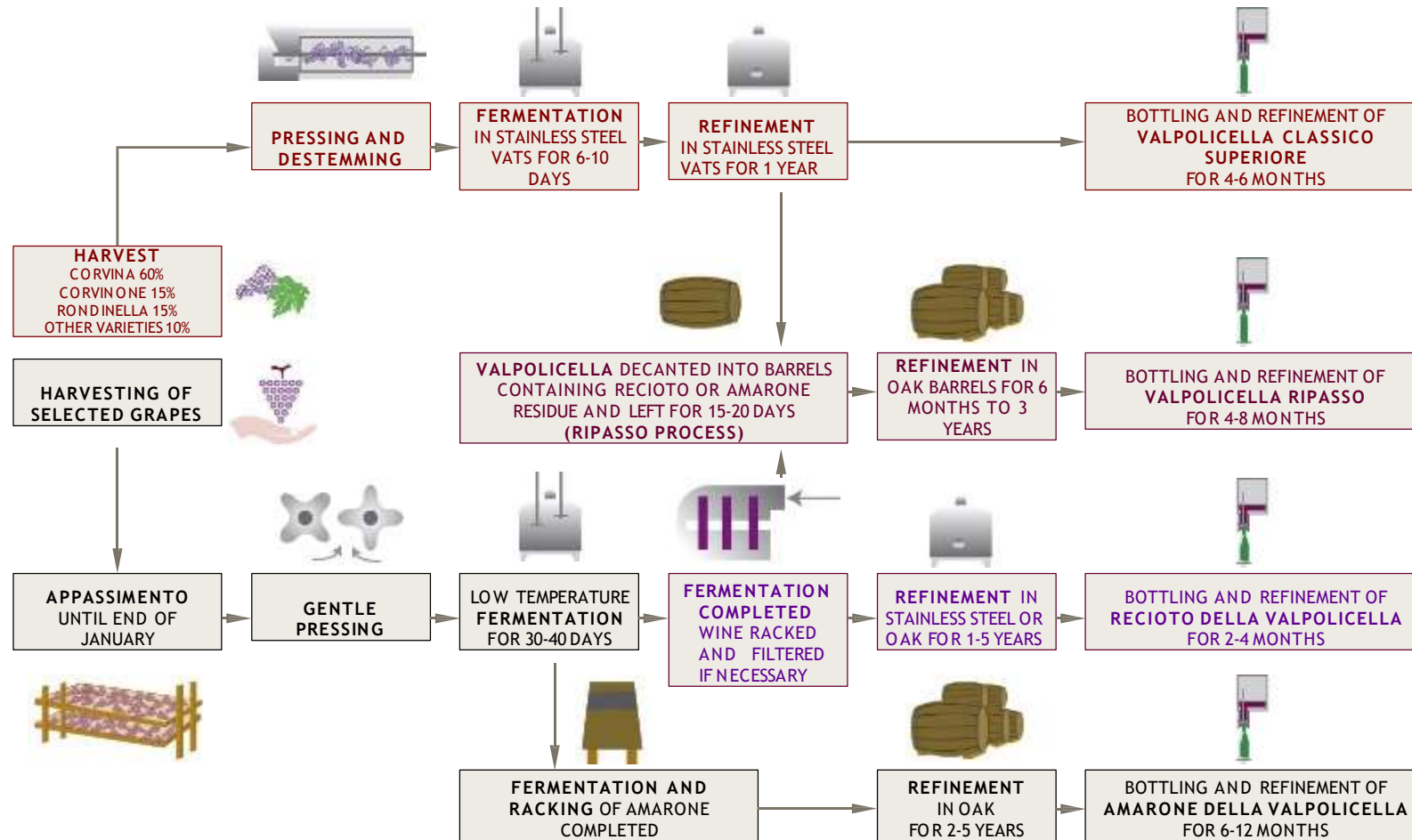
MONTIGOLI



APPASSIMENTO VALUE ON WINES

- **Physical changes:** reduction of water due to dehydration concentrates natural sugars and colouring substances present in the skin
- **Natural chemical changes:** formation of new compounds under influence of Noble Rot (*Botrytis cinerea*).
- **Increase of alcohol level** brings to a full-body wine with a deeper and more complex aromatic texture creating long-lasting wines.
- **Appassimento is a typical, historic, traditional** method in Valpolicella thus producing unique wines as Amarone, Ripasso and Recioto.
- **Today modern drying techniques** are in place to continuously monitor outside and inside natural temperature and humidity so as to start artificial ventilation if required. Grapes are nowadays placed into plastic crates as a rule of hygiene and safety

MONTIGOLI



THE TRADITIONAL VINIFICATION OF VALPOLICELLA WINES

MONTIGOLI



AGEING IN CASK

Most of wine ages in large casks with a small percentage in barriques.

Ageing period in oak vary according to the type of wine: 24 to 48 months for Amarone, 12 to 18 months for Ripasso and shorter for other wines.



MONTIGOLI

AMARONE DELLA VALPOLICELLA DOCG

Made from grapes grown in the Valpolicella (Corvina, Corvinone and Rondinella), which undergo *Appassimento*.

ANALYSIS

Alcohol 15.50% Vol.

Residual reducing sugars 8.00 g/l

Total acidity 5.80 g/l

Total dry extract 32.00 g/l

pH 3.65

FOOD PAIRINGS

Grilled, braised and game meat and aged cheese.



MONTIGOLI

VALPOLICELLA RIPASSO DOC

This Ripasso Valpolicella is made from grapes grown in the Valpolicella. His style emphasizes the profile of the typical and traditional Valpolicella: a well-distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance.

ANALYSIS

Alcohol 13.50% Vol.
Residual reducing sugars 7.50 g/l
Total acidity 5.85 g/l
Total dry extract 29.00 g/l
pH 3.40

FOOD PAIRINGS

All red meats, boiled or grilled. Ideal with braised meat or even pasta with black truffles.



MONTIGOLI

VALPOLICELLA DOC

It is the red wine, young and directly that preserve the authentic soul of the earth in which he is born: the Valpolicella area.

ANALYSIS

Alcohol 12.50% Vol.

Residual Sugar 6.00 g/l

Total acidity 5.70 g/l

Total dry extract 28.00 g/l

pH 3.35

FOOD PAIRINGS

Pasta, meat and cheese.



MONTIGOLI

APPASSIMENTO ROSSO VERONESE IGT

A youthful and immediately appealing red wine whose character reflects the land it comes from.

ANALYSIS

Alcohol 14.00% Vol.

Residual reducing sugars 12.00 g/l

Total acidity 5.40 g/l

Total dry extract 31.00 g/l

pH 3.50

FOOD PAIRINGS

Pasta dishes with meat balls, red meat, game and cheeses.



MONTIGOLI

ROSSO VERONA IGT

A youthful and immediately appealing red wine whose character reflects the land it comes from.

ANALYSIS

Alcohol 13.50% Vol.

Residual reducing sugars 6.50 g/l

Total acidity 5.70 g/l

Total dry extract 24.00 g/l

pH 3.30

FOOD PAIRINGS

Pasta dishes, red meat and medium cheeses.



MONTIGOLI

CORVINA VERONESE IGT

A youthful and immediately appealing red wine whose character reflects the land it comes from.

ANALYSIS

Alcohol 12.50% Vol.
Residual reducing sugars 14.00 g/l
Total acidity 5.60 g/l
Total dry extract 28.00 g/l
pH 3.49

FOOD PAIRINGS

Pasta dishes, red meat and medium cheeses.



MONTIGOLI

BARDOLINO DOC

The name “Bardolino” comes from the geographical position of the production area, which is in fact the municipality of Bardolino.

ANALYSIS

Alcohol 12.00% Vol.

Residual reducing sugars 3.00 g/l

Total acidity 5.60 g/l

Total dry extract 23.50 g/l

pH 3.30

FOOD PAIRINGS

First dishes like soups and risottos and with light meat dishes.



MONTIGOLI

SOAVE DOC

The name of this famous wine probably comes from “Swabians” or “Suave”, one of the races who attempted the conquest of Italy in medieval times.

Others believe the name Soave was given to the city by the divine poet Dante for the quality of its wine.

ANALYSIS

Alcohol 12.00% Vol.

Residual sugar 6.00 g/l

Total acidity 5.60 g/l

Total dry extract 19.00 g/l

pH 3.32

FOOD PAIRINGS

Grilled fish and white meats; great as an aperitif.

TASTING NOTES

Colour: straw yellow with green tints.

Nose: fine, with delicate notes of white peach, gently floral.

Flavour: medium-bodied, harmonious, crisp and fresh combined with a hint of bitter almonds on the finish, typical of Garganega.

FOOD MATCHING

It goes well with appetizers, pasta with vegetables and fish.

Serving temperature: 10-12 °C.



MONTIGOLI

CANTINA VALPOLICELLA NEGRAR
Via Ca' Salgari, 2
Negrar di Valpolicella (VR)

CANTINA
VALPOLICELLA
NEGRAR
ALLE ORIGINI DELL'AMARONE