

# Montecarlo

## MR. NOBODY

VENETO ROSSO  
IGT

### GRAPE VARIETIES

Corvina and Corvinone 70%, Rondinella 20%, Molinara 10%

### SOIL

Clay and lime-rich soil from the quaternary era, packed with organic matter and macroelements.

### HARVEST

In mid-October.

### VINIFICATION

The grapes are left to over-ripen on the vine. After harvesting, they are de-stemmed and gently pressed before fermenting in steel tanks at a constant temperature for around 25 days.

### AGING IN STEEL TANKS

70% of the wine is left in next-generation amphorae for around 30 months and the remaining 30% matures in French oak barrels for around 36 months. The two wines are then assembled to create MR.Nobody.

### AGING IN THE BOTTLE

For 6 months.

### SENSORY NOTES

Ruby red in colour with hints of garnet. On the nose, ripe red berries brimming with sweetness blend with notes of spices, mountain pine and peppermint. Elegant, well balanced and with exceptional freshness in the mouth.

### FOOD PAIRING

Enjoy this wine with international dishes, red meat dishes and roast meats.

