



SEREGO ALIGHIERI  
DAL 1353

## MontePiazzo

VALPOLICELLA CLASSICO SUPERIORE DOC

An elegant and original wine with good structure and complexity. The archetype of Valpolicella, described by Hemingway as “friendly, like the house of a brother that you get on with”. The style of the noble house is emphasised by the exclusive use of the Serego Alighieri clone of the Molinara grape and by ageing in cherry wood casks.

### GRAPE VARIETIES

Corvina, Rondinella, Molinara (Serego Alighieri clone).

### TASTING NOTES

**Look:** dark, bright red with purple reflections.

**Nose:** intense, with hints of marasca cherries, vanilla and cinnamon.

**Palate:** warming and fruit laden with good acidity and tannins. Long, fruity finish.

### FOOD PAIRING

Elegant and important wine, suitable for drinking throughout the meal; excellent with grilled red meat, roasts and mature cheeses.



**SERVING TEMPERATURE:** 18° C  
**ALCOHOL CONTENT:** 13,5% vol.  
**SHELF LIFE:** 8-10 years



In 1353, Pietro, son of the Supreme Poet Dante Alighieri, bought his first lands in Gargagnago, in the heart of the Valpolicella Classica region.

Since then, the noble Serego Alighieri family has handed down its love for this land and its wines over the generations. In 2003, this historic family celebrated 650 years of uninterrupted partnership with its lands by creating a special limited edition of Valpolicella using a percentage of semi-dried grapes.

