

MONTEZOVO

AMARONE EXPERIENCE

Amarone Vertical Experience



This unique and emotional tour is dedicated to those who want to live an experience face to face with one of the most important and worldwide known wines: Amarone.

The visit starts with a brief excursus about Cottini's family and then we move to the processing and aging rooms where this great red wine is aged. After the discovery of the fascinating world of barriques and tonneaux, the tour culminates in a magical place.

In the intimate and evocative atmosphere of the family Reserve room you will taste 3 different vintages of Amarone and discover the best pairings with the local cuisine and typical seasonal products.

The evolution of our great red wines is a fascinating journey that allows you to know the characteristics and peculiarities over time.



You will taste



2-8 people

Three different vintages of
Amarone della Valpolicella



1,5h



SCAN THE
QR CODE
AND BOOK
YOUR
EXPERIENCE



Info:

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CONDITIONS OF THE SERVICES

- Our wine tours are meant for min. 2 people and take place only by reservation, from Monday to Saturday, from 9.30 to 16.30. Punctuality is recommended. By delays of more than 15 minutes, the tour will not be guaranteed. There are no tours during national holidays.
- Tastings are reserved for adults (+ 18 years old). Children have to be always accompanied. Animals are welcome, but, for hygiene reasons, we cannot welcome them in the production areas and in the company. Please report any food allergies or intolerances.
- It is possible to book and pay tours only online through our booking system at: <https://www.montezovo.com/en/visit-us/visits-and-tastings/>
In case of cancellation, the full refund is guaranteed if the cancellation is notified within 2 days before the scheduled date of the visit. If any invoice is needed, this has to be requested in advance.
- Visitors will be jointly responsible for compliance with the rules of distance and hygiene within the company structures, to protect not only themselves, but also all the people and employees present in the cellar.
- Tastings will be guaranteed and carried out upon reservation, in accordance with the safety distance measures and with food matching (when available) in mono-portions.
- Sanification of rooms, areas and places will be always provided.
- Lastly, we would like to inform you that the temperature in the cellar is 16° C, we recommend proper clothing.
- Guided tours are available in Italian, English or German.