

**MONTE TONDO**  
San Pietro Valpolicella  
Superiore DOC

Somewhere between a Ripasso and a basic Valpolicella, this smooth-tannin wine uses grapes that are dried for a month before pressing. Well-balanced, it packs loads of black cherry, spices, and violet into every sip.



EnjoySmall.com



**MONTE TONDO**  
San Pietro Valpolicella  
Superiore DOC

Somewhere between a Ripasso and a basic Valpolicella, this smooth-tannin wine uses grapes that are dried for a month before pressing. Well-balanced, it packs loads of black cherry, spices, and violet into every sip.



EnjoySmall.com



**MONTE TONDO**  
San Pietro Valpolicella  
Superiore DOC

Somewhere between a Ripasso and a basic Valpolicella, this smooth-tannin wine uses grapes that are dried for a month before pressing. Well-balanced, it packs loads of black cherry, spices, and violet into every sip.



EnjoySmall.com



**MONTE TONDO**  
San Pietro Valpolicella  
Superiore DOC

Somewhere between a Ripasso and a basic Valpolicella, this smooth-tannin wine uses grapes that are dried for a month before pressing. Well-balanced, it packs loads of black cherry, spices, and violet into every sip.



EnjoySmall.com



**MONTE TONDO**  
San Pietro Valpolicella  
Superiore DOC

Somewhere between a Ripasso and a basic Valpolicella, this smooth-tannin wine uses grapes that are dried for a month before pressing. Well-balanced, it packs loads of black cherry, spices, and violet into every sip.



EnjoySmall.com



**MONTE TONDO**  
San Pietro Valpolicella  
Superiore DOC

Somewhere between a Ripasso and a basic Valpolicella, this smooth-tannin wine uses grapes that are dried for a month before pressing. Well-balanced, it packs loads of black cherry, spices, and violet into every sip.



EnjoySmall.com

