

AMARONE DELLA VALPOLICELLA

Grapes Corvina, Corvinone, Rondinella picked by hand in small crates and set to dry in special areas. After as long maceration on skins, refining follows in barriques for at least two years. Subsequent permanence of a few months in steel to complete the refining process.

Name

Amarone della Valpolicella D.O.C.

Vines

Corvina, Corvinone, Rondinella

Production technique

Grapes selected and picked by hand in small crates at the end of September and then set to dry in special areas until late winter in keeping with ancient tradition. After a long fermentation on skins, refining follows in barrels and barriques for at least two years. Subsequent permanence of a few months in steel to complete the refining process.

Organoleptic qualities

Ruby red garnet colour with blended perfumes of ripe Morello cherry and pleasant and appealing sensations of vanilla and spices. Taste: velvety and spicy with hints of dry prune, very persistent with great body

Alcohol content 14,70%vol

Food combination and serving

A long-ageing wine to be served in large glasses at 20° with important roasts and game after adequate airing. Excellent companion for amicable conversations.

