

AMARONE DELLA VALPOLICELLA



APPELLATION: Amarone della Valpolicella
DOCG

BLEND: 40% Corvina, 40% Corvinone, 20%
Rondinella

AREA OF PRODUCTION: grapes from
vineyard on the hills of Montecchia di
Crosara

SOILS: Gravel and limestone

HARVEST: In September; the best grapes
are selected and laid flat in small boxes

WINE MAKING PROCESS: The grapes are
left to dry gently in well-ventilated rooms
with a humidity control, for around 2-3
months. Then, the grapes are crushed and
fermented for about 20-30 days. The must
is filled into 500 lt oak casks to finish
fermenting. The wine matures in wood for
24 months before bottling.

BOTTLE PRODUCTION: 20.000

TASTING NOTE: Intense deep ruby
red in colour with light amber
colored. Clear and transparent.
Concentrated aromas of sweet
fruits like currants, blueberries and
cherries. The palate is beautifully
balanced.

FOOD PAIRING: Ideal with grilled
red meat, sliced beef, roasts with
flavoured sauces and hard
cheeses.

Alcohol: 14%
**Suggested initial serving
temperature:** 17°C

BOTTLES SIZE



750 ml



1500 ml
