



Amarone of Valpolicella Classic DOC

- Cultivation area:* Veneto region, north of Verona in the Classic Valpolicella area.
- Soil type:* Clay and limestone with a high plasticity, in hill rich of skeleton.
- Winemaking:* Hand harvest at the end of September and at the beginning of October onto the wooden plateau. After a long fading, in January-February the grapes are being pressed and made fermentate in the controlled temperature of 22-24°C, they macerate for about 20 days during which at least 4 replacements a day are repeated.
- Refinements:* It matures into small French oak barrels for at least 24 months, afterwards rests into stainless steel.
- Colour:* Ruby red with garnet red shades.
- Bouquet:* Aromas of ripe fruits of underwood, together with spices: cocoa and vanilla.
- Taste:* Full-bodied and round, harmonious, extremely long and slightly tannic.
- Manintenance:* It maintains its characteristics for more than 10-12 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with important dishes of grilled meat, game and aged cheeses.



15,50 % Vol



Serve at 18°C



Corvinone
Corvina
Rondinella