

AMARONE DELLA VALPOLICELLA 2012

CLASSICO DOCG

A great value, traditional style Amarone, made with a selection of carefully manually harvested grapes from our vineyards in Valpolicella Classica.



APPELLATION	Controlled Designation of Origin Guaranteed
GRAPES	70% Corvina and Corvinone; 20% Rondinella; 10% Croatina, Oseleta and Dindarella
VINEYARDS	Selection of the best grapes from our vineyards in Valpolicella Classica
VINIFICATION	After a careful selection of the grapes during manual harvest, grapes are naturally dried for about 5 months. Fermented in Slavonian barrels for 30 days using natural yeasts at a temperature between 68 and 77°F (20 and 25°C), followed by malolactic fermentation in Slavonian barrels.
AGEING	Minimum 30 months in Slavonian oak cask, followed by six months in the bottle for the final ageing process. If well maintained, the wine can be enjoyed for 20 years
VINE TRAINING SYSTEM	Pergola
VINEYARDS AGE	10 to 20 years
SERVING TEMPERATURE	18 °C
WINE PAIRING	Roasted and grilled meats, game, pasta with meat or heavy sauces, sandwiches with <i>porchetta</i> (pork meat) or pork belly, meatballs, steak tartare, aged cheeses.
PRODUCTION	15,000 bottles per year

ALCOHOL CONTENT 15% vol.

BOTTLE SIZE 750 ml.

TASTING NOTES Dried fruit aromas of cherry and prune backed by the luscious bounty of oak smoke and spice. The finish is long, smooth and rich. Well-balanced, revealing a mineral - tinged finish.