

AMARONE DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

APPELATION	Controlled Designation of Origin Guaranteed
GRAPES	70% Corvina and Corvinone; 30% Rondinella, 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 4 months. By the time grapes are ready to be pressed, they have lost 40% of their original weight.
AGEING	For about 30 months in Slavonian oak cask, followed by 6 months in the bottle for the final ageing process. If well maintained, the wine can be enjoyed for over 15 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, beef tartare, aged cheeses
ALCOHOL CONTENT	15,5% 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