

Amarone

Della Valpolicella D.O.C.G.



Denomination: Amarone della Valpolicella DOCG

Varietal: Corvina, Corvinone, Rondinella

Production zone: Veneto, Verona, Mezzane

Vinification: the grapes are selected during the year and the drying process is long and natural; the fermentation occurs at low temperature

Maturation: 30 months in barrique of 225 lt and 12 months in bottles.

Tasting notes: Deep ruby red in colour; round fruity fragrance with marked hints of blue raspberry and black cherry. Pleasant balsamic notes at the palate. Great structured flavour, elegant suggestions of vanilla, tobacco, coffee and leather

Food pairing: red meats, roasts and stews, game

Productions: 14.000 bott/750mL

Closure: Natural Cork

Serving temperature: 16 18°C

Alcohol: 16,00%

Zuccheri: 6.10 g/l

Acidity: 5.97 g/l

Extract: 37,70 g/l

per hectar: 25hl

Trellis system: guyot, 5000 vines per ha