



## AMARONE

della Valpolicella D.O.C.G.  
Riserva



### FEATURES

**Denomination:** Amarone della Valpolicella DOCG Riserva

**Production zone:** Veneto, Verona, Mezzane

**Varietal:** 70% Corvina, 25% Rondinella, 5% Molinara

**Vinification:** the grapes are selected during the year and the drying process is long and natural for about 120 days; fermentation lasts four week with addition of yeasts.

**Maturation:** 36 months in oak barrels of 225 Lt and 24 months in bottles.

**Tasting notes:** full bodied, round with notes of red fruits and vanilla.

**Productions:** 4.000 bott/750 mL

**Closure:** Natural Cork

**Serving temperature:** 16 -18°C

**Alcohol:** 17,50%

**Zuccheri:** 4.90 g/l

**Acidity:** 6.15 g/l

**Extract:** 38.90 g/l

**Trellis system:** guyot, 5.000 vines per ha