

Amarone Della Valpolicella DOCG



IN VINEYARDS

Amarone della Valpolicella DOCG is a typical red wine from Veneto region, at the right side of Garda lake.

The grapes are harvested by hand in the end of september and placed in the bamboo fruit shed for drying. This a typical procedure to obtain a loss of water and a concetration of all substances and sugar of the grapes.

Grape remains to dry for 4, 5 months. Fermentation and maceration occur in small steel vats; it follows final fermentation and maturation in oak barrels of 500/1000 LT, where the new wine will stay for minimum 18 months and then will follow bottling.

ORGANOLEPTIC CHARACTERISTIC

Ruby red color, can be garnet after ageing. Elegant parfume that remember sour cherries, blueberries, plums, but also a hints of chocolate and spices. Great structure, full body for this important wine.

SERVING SUGGESTION

Excellent as meditation wine, it can be enjoyed with traditional meat dishes such as braised meat, wild game and aged cheese.



TECHNICAL DATA

APPELLATION	Amarone della Valpolicella DOCG
GRAPE	Corvina, Corvinone, Rondinella



FURTHER INFORMATION

ALCOHOL CONTENT	14.00 % vol
SERVING SUGGESTION	18 – 20°C
AVAILABLE SIZE	Bottle of 750 ml