



## AMARONE *della Valpolicella* Denominazione di Origine Controllata e Garantita Classico



### GRAPE VARIETIES

Corvina, Corvinone, Rondinella.

### PRODUCTION AREA

Valpolicella Classica.

### VINIFICATION PROCESS

Drying of the grapes for about four months; fermentation partly in steel and partly in oak vats.

### AGEING

24 months in barrique and tonneau and then 24 months in oak barrels 50 hl.

### BOTTLING

About 48 months after fermentation.

### ORGANOLEPTIC QUALITIES

*Colour:* clear, deep ruby red, with garnet reflections.

*Aroma:* intense aroma, perfume of spices, cherry jam, red berries.

*Taste:* intense and extremely persistent, velvety, full-bodied.

### SERVING TEMPERATURE

18 °C.

### SERVING SUGGESTION

Excellent with braised meats, rich stews and roasted and grilled meats including game, seasoned or spicy cheese, risotto with Amarone.

It remains, however, a great wine for meditation.

