



AMARONE DELLA VALPOLICELLA D.O.C.G.

Grape Varietals: 80% Corvina, 15% Rondinella, 5% Molinara.

Vineyards: Sant'Ambrogio di Valpolicella.

Average age of the vines: 20 years.

Soil: limestone.

Harvest Period: end of October.

Vinification: a four-month appassimento in aerated chambers, maceration and fermentation partly in stainless steel and part in oak barrels. Minimum of two years aging in large oak barrels.

Alcohol Content: 15% by vol.

Residual Sugar: 6 grams per liter.

Color: intense ruby red.

Aroma: an expansive bouquet of berries with chocolate notes, vanilla, coffee, and some hint of spices and tobacco.

Palate: full body well balanced. Long spice finish.

Food Suggestions: delicious with red meat and aged cheeses, it also pairs well with desserts and chocolate recipes.

Serving Temperature: 16-18 °C / 61-64 °F.

