



AMARONE DELLA VALPOLICELLA D.O.C.G.

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

Average age of the vines: 20 years.

Soil: calcareous.

Harvest Period: first ten days of October.

Vinification: drying of the grapes for 4 months, followed by fermentation partially in stainless steel and partially in oak barrels. The wine is then aged for at least 12 months partially in large oak barrels and the rest in French oak barriques with different levels of toasting.

Alcohol Content: 15% by vol.

Residual Sugar: 6 grams per liter.

Color: intense ruby red with garnet reflections.

Aroma: generous bouquet with ripe red fruit, chocolate, vanilla, spices, a hint of tobacco. Everything is blended by the typical aromas of dried fruit.

Palate: rich, complex, and well-balanced. It's a wine with great body and round tannins, perfectly harmonious with the residual sugar; it has great structure with aromas of jam and red fruit. It's persistent, intense and pleasant.

Food Suggestions: delicious with red meat and aged cheese, also interesting as a pairing with dark chocolate-based desserts.

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

