



AMARONE DELLA VALPOLICELLA D.O.C.G.

Grape Varietals: Corvina, Rondinella and 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: 15 / 18 °C

