



- VITICOLTORI DAL 1877 -



## Amarone della Valpolicella Docg

Denomination of Origin: Amarone della Valpolicella Docg

Grape Variety: Corvina, Rondinella and Molinara

Production Area: Valpolicella

Soil: Clayey and calcareous

Vinification: Manual selection of the best bunches and subsequent drying for about 100 days, with a weight loss of about 40%.

Subsequent pressing and long fermentation with maceration

Ageing: 24 months in French oak tonneaux. 6 months bottle aging

Colour: Ruby red with purple reflections

Bouquet: Aromas of cherry and ripe morello cherry integrated with pleasant and enveloping sensations of spices and vanilla

Flavor: Velvety and spicy on the palate, with an excellent balance and enveloping, full-bodied with a long persistence

Alcohol Level: 15 % vol

Serving Temperature: 20 °C

Food Pairings: Perfect with robust main courses based on red meats such as braised meats and game, excellent with aged cheeses. It can also be enjoyed on its own at the end of a dinner

### Description

This extraordinary Amarone is born from love and knowledge of the land; with an elegant structure, among the prestigious hills of Valpolicella. The selected, perfect, intact grapes are placed in special trays which then rest at least 100 days in ventilated rooms to achieve drying before pressing. A long fermentation on the skins follows, racking into large barrels and aging in barrique.

Ruby red garnet color with purple reflections, with great complexity from the nose, with aromas of cherry and ripe marasca cherry integrated with pleasant and enveloping sensations of spices and vanilla.

On the palate it is velvety and spicy, with an excellent balance and enveloping, full-bodied with a long persistence. It goes well with important roasts, braised meats and game. Perfect with aged cheeses. Excellent companion for friendly conversations. Long aging wine, it should be served, after adequate oxygenation, for at least 30 minutes at 20 ° C in large glasses.

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