



AMARONE DELLA VALPOLICELLA 2015 DOCG

PLACE : Pescantina , Verona Nord , ITALY lat 45°29'4"56 N long 10°52'10"20 E ,
height 140 m slm

NAME AND COMPANY : Tenuta Vignega by Azienda Agricola Cristiana Bettli

TYPE : Organic wine with environmental certification

METHOD OF TRAINING : exposure: north/east –south

SOIL: Limestone

GRAPE VARIETIES: 82% Corvina and Corvinone, 11% Rondinella, 7% other red grapes(Cabernet Sauvignon, Oseleta, Spigamonte)

HARVEST: by hand into 5 kg crates

VINIFICATION: Withering for 4 months, after crushing and destemming, fermentation with maceration for 20-30 days at controlled temperature in steel vats. Aging partly in oak barrels (40 hl/15 hl), partly in tonneaux (500 lt), partly in barriques (225 lt) for 4 years.

SENSORIAL FEATURES: Intense ruby with a good transparency, very consistent. The bouquet is ethereal with hints of ripe fruit, particularly cherry. Balanced hints of toasted wood and cocoa. The palate is round, fullbodied, armonic, very soft and balanced. Very persistent with a long aftertaste of cherries in brandy

SERVING SUGGESTIONS : An austere wine that goes well with game, braised meats, red meats, aged cheeses.

SERVING TEMPERATURE 16-18° C

ALCOHOLIC GRADATION: 15.20 % vol

Azienda Agricola Cristiana Bettli

Sede legale Loc. Sorsei, 1 37010 Cavaion Veronese (VR) Italy
Telefono +39 045 6753332 mobile +39 3488009671
P.IVA 02953880230 C.F. BTTCST67S45H783A REA VR-296624

www.cristianacollection.eu | amministrazione@prodottibiologici.com | prodottibiologici@pec.it

