

BIXIO, Winemakers since five generations

Bixio
PODERI



Awards & Ratings

Vintage 2015:

- **93 Points** Luca Maroni
- **90 Points** I Vini di Veronelli

Vintage 2013:

- **88 Points** I Vini di Veronelli
- **91 Points** Luca Maroni
- **89 Points** Gold Medal Gilbert & Gaillard
- **Gold Medal** Berliner Wine Trophy
- **86 Points** Decanter

Vintage 2011:

- **90 Points** Luca Maroni
- **Silver Medal** Decanter
- **Silver Medal** International Wine Challenge
- **Gold medal** Mundus Vini



IVINI DI
VERONELLI
2017

I MIGLIORI VINI ITALIANI

Luca Maroni

AMARONE CLASSICO

Denominazione di Origine Controllata e Garantita

In Valpolicella Classic production area, in an amazing landscape surrounded by vineyards, cherry trees and luxuriant nature Bixio family selects the best Blends in way to offer you the nicest Amarone experience. The *Silver Classico* Edition is our way to portray the Traditional Amarone' characteristics, a nice wood which well balance the Typical cherry scent.

Grapes Variety

80% Corvina Veronese, 15% Corvinone, 5% Rondinella.

Viticultural details

Guyot training systems with plant density of 5,000 vines/ha. The distance between the ranks is 2,30 meters, while in the row between the vines is 1,0 meter, with south-east exposition. The production varies depending on the season from 10 to 12 branches per vine. The soil is sandy-clayey, resistant to drought. At 300 meters above sea level. Age of the vines 22 years.

Vinification and maturation

Only the best bunches are selected, after a careful evaluation of the ripeness and health, for the drying process which lasts 60/90 days in a controlled environment. After fermentation, aging for at least 2 years in large oak barrel (25 Hl). Settlement in steel tank before bottling and refining in bottles for about 4 months. Natural sugar content of about 10 g/L.

Tasting notes

Colour: intense ruby with grenade variations that become stronger with the aging of wine.

Nose: intense, persistent with variations of red fruit, sour black cherry and notes of vanilla.

Flavour: vigorous, aromatic and warm. Pleasant hints of plum, vanilla and spice with elegant notes of oak.

Alcohol: 16,00 % vol.

Serving suggestions

Recommended with roasted meat, grilled meat and matured cheeses.

Serve at

Serve at 18°-20°C (64-68°F).



750 ml



80% Corvina
15% Corvinone
5% Rondinella



Serve at
18°-20°C (64-68°F)



Barrel