



# AMARONE

Amarone della Valpolicella DOCG

## Vinification

The grape bunches are harvested by hand during the second 10 days of September. Dried in drying lofts for about 100 days, where they lose about 40% in weight. The grapes are destemmed and gently crushed, followed by temperature-controlled fermentation in stainless steel vats at 15-20°C. Fermentation for 25 days with regular daily pumping over. 24 months in French oak barriques and tonneaux, and 6 months of bottle-aging.

## Sensory characteristics

Dark, bright garnet red. On the nose, it has a complex and sumptuous bouquet. Pleasant initial nuances of morello cherry and preserve are then enveloped by spices and a delicate leathery finish. Full-bodied, enveloping, strong and pleasant, with a lingering and balanced finish.

## Gastronomy

Stewed and barbecued game, braised meats, mature cheeses and sweet and sour dishes.

## Appellation

Amarone della Valpolicella DOCG

## Grape varieties

Corvina, Corvinone e Rondinella

## Grado

alcolico  
15% Vol.

## Available sizes

0,75l - 1,5l



COLLEZIONE RADICATA