



Amarone della Valpolicella



APPELLATION

DOCG



AREA

Valpolicella, Veneto.



GRAPES

Corvina
Rondinella
Molinara



ALCOHOL LEVEL

15,5% vol.



BOTTLE SIZE

750 ml - 1500 ml

VINIFICATION AND AGEING

The grapes are semi-dried on trays, in well-ventilated rooms, for about 120 days. The must is macerated on the skins for seven to eight days and vinification ensues at a low temperature. Fermentation is long and slow, lasting from four to six weeks. The wine then matures in 30-hectoliter (792 gallons) Slavonian oak barrels for two years, and for a further six months in bottle before being released onto the market.

COLOUR

Garnet-red with brilliant ruby reflections.

BOUQUET

Broad and nuanced, with scents of wild berries.

FLAVOUR

Majestic and velvety, with richly fruity dried grape tones.

SERVING TEMPERATURE

Best served around 16° - 18° C.

FOOD MATCHES

A wine for accompanying refined dishes (especially prime cuts of meat) and very mature cheeses. It can also be enjoyed on its own at the end of a meal.