



Amarone della Valpolicella DOCG Classico Vigna Camparol

Bottle Size: 750ml

Type: Red dry.

Vines: Corvina Veronese 75%, Rondinella 20% , Molinara 5%

Vineyard Characteristics and Location: Situated in the heart of classic Valpolicella in the hilly region of Fumane , from 500 to 600 m. above sea level, South-east facing.

Soil: Varied on alluvium.

Viticulture: Guyot.

Harvest: The harvest began during the second week of september in the vineyards of Fumane.

Vinification: First week of January crushing of the grapes without de-stalking; fermentation temperature 12°-23°.

Consuming: Properly preserved at a constant temperature of 14°-15°C, laid down, in the dark, this wine will keep its characteristics for 15-20 years.

Wine Characteristics:

Color: Dense and deep garnet red.

Bouquet: Aethereal, rich and concentrated bouquet with vanilla scent that recalls dried fruit.

Flavor: Persistent, soft, creamy flavour with scent of nuts.

Gastronomy: This wine is traditionally served with game, grilled meat, stews and mature cheeses. It is also served between meals, as an accompaniment to good conversation.

