

**Amarone
della Valpolicella**
Docg Classico



Denominazione di Origine Controllata e Garantita

Altitude

250m A.S.L.

Terrain

Chalky argillaceous

Vines

Corvina Veronese, Corvinone, Rondinella.

Harvesting

Best sun exposed grapes hand picked and selected second half of September.

Vinification

Initiated at the start of the year after drying and maturation in stacked airy crates, then treated in conformity the traditional “in red” system with skins, with daily pump-overs.

Refinement

In oak casks.

Organoleptic properties

Strong red color with garnet reflections. Intense, fine, fruity bouquet with hints of cherry, plum and sour black cherry. Warm, supple, balanced and elegant flavor.

Temperature

18 – 20°C

Serving

Excellent with and roasted or grilled red meats, particularly game and cheeses.

Alcohol

16% vol.