



Amarone della Valpolicella Classico

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2017

Tasting notes

Full red color, tending to ruby red. Intense perfumes of marasche and fruit in spirit. The finale closes with a spicing of tobacco and coffee.

Perfect with important red meat dishes, aged cheeses. As meditation wine it is impeccable with dark chocolate.

Technical notes

Production Area: Valpolicella Classica

Grape Variety: 70% corvina - corvinone, 30% rondinella

Terroir: Red and dark-brown lands with a certain calcareous-siliceous concentration. Typical of Valpolicella area is the presence of stones in the soil. The climate is favoured by Lessini hills that protect the vineyards from cold fronts coming from the north and by Garda Lake from the west, ideal for mitigating the temperature especially during winter months.

Maturation and aging: 24 months in French oak barrels (225 lt) and 6 months in tanks.

Alcohol: 15 %

Decanter: 2 hour before serving

Service Temperature: 16 - 18 degrees

Storage: 25 years

Packing: Carton for 12 bottles