



AMARONE DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita

Grape varieties

Corvina 70%, Corvinone 20%, the remaining 10% is made up of Oseleta, Spigamonte, Corbina, Turchetta.

Production area

The municipality of Romagnano in Valpolicella Valpantena. The vineyards are located at an elevation of 300-600 metres above sea level, with a south-southwesterly exposure. The soil is medium-textured limestone with good amounts of stones and rock.

Training system

Guyot.

Planting density

5000 vines/Ha

Yield

60 q/Ha

Harvest

By hand.

Winemaking

The grapes rest in the drying loft of the Romagnano cellar from October to January.

Aging

In 25-hl Slavonian oak barrels and French wood barriques for 3 years.

Tasting notes

It is a wine with a marked personality, great finesse, elegance, and extraordinary longevity.

It features an intense red colour with garnet highlights. The nose offers up a rich variety of aromas with fruity notes of cherries, morello cherries and plums, spices and hints of chocolate. It is round and caressing with soft, mellow tannins balanced by excellent acidity that enhances its drinkability and ageing potential.

Food pairing

It pairs well with important dishes such as game and roasts, but also cured meats and mature cheese.

Perfect as a meditation wine at the end of a meal or during the evening.

Serving temperature

14°-18° C (cellar temperature)

