

Antica Vigna Amarone della Valpolicella DOCG Riserva

Tenute Salvaterra

Italy - Veneto - Amarone della Valpolicella DOCG

Amarone DOCG has maintained unchanged its typicality, so that “the essence of the territory” of Valle di Mezzane and Cazzano di Tramigna powerfully emerges. Rich in color, firmly structured but with fresh notes. This wine has personality and is also able to convey elegance and depth upon tasting. In the palate it is rich and deep, elegant and potent at the same time, still young but already very balanced, with the typical notes of currant and wild berries that blend well with the complexity of the wine.

Specifications	
Appellation	Amarone della Valpolicella DOCG
Wine Type	Red
Varietals	50% Corvina, 45% Rondinella and 5% Merlot
Age of Vines	up to 48 years old
Agricultural Practices	Sustainable
Soil type	Limestone
Vinification	Manual harvest in mid-September and vinified fresh. Soft crushed of destemmed grapes. Seven to ten days temperature controlled fermentation and 15 days secondary fermentation on Amarone skins. 80% aged 6 months in American and French barries (2/3), half is then aged a second and third time in large barrels; remaining 20% aged in steel.
Pairings	Pairs well with grilled and roasted meats, as well as cheese.



Codes, Weights and Measures

UPC	7 84585 02406 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02406 0
Case Weight	21
Cases/Pallet	52
Layers/Pallet	15
ABV	15.5%
SRP	\$ 63.99 USD 750mL Bottle