

SalvaTerra Amarone della Valpolicella DOCG

Tenute Salvaterra

Italy - Veneto - Amarone della Valpolicella DOCG

Perfume of cherries, cocoa, tobacco and black pepper. On the palate it is complex and deep, elegant and robust at the same time, harmonious and with an excellent tannin.

Amarone della Valpolicella Classico is "the essence of the territory", structured but also fresh at the same time.

Specifications

Appellation	Amarone della Valpolicella DOCG
Wine Type	Red
Varietals	65% Corvina, 20% Corvinone, 10% Rondinella, 5% Oseleta
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Clay and Limestone
Vinification	Harvested by hand Natural drying in basket for 3/4 months Soft crushing of destemmed grapes, > Fermentation at controlled temperature for 30 days > Ageing for 1 year in barrique, 3 years in large oak barrel RS: 4.5 grams/liter TA: 5.4 grams/liter Dry extract: 36 grams/liter
Production	2,500 (9-liter cases)
Pairings	Red meats, aged cheese, dark chocolate, cigars.



Codes, Weights and Measures

UPC	8 13308 02109 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	N/A
Case Weight	37
Cases/Pallet	55
Layers/Pallet	11
ABV	16.50%

SRP

\$ 40.00 USD
750mL Bottle