



# AMARONE DELLA VALPOLICELLA DOC

“THE HEART OF VALPOLICELLA  
AGED IN OAK BARRELS”



## PRODUCTION AREA

From the best grapes of our vineyards in the heart of Valpolicella region.

## GRAPE VARIETY

Corvina, Corvinone, Rondinella

## HARVEST AND VINIFICATION

The harvest, by hands, starts the first decades of October. The bunches are put into boxes and left to rest at controlled temperature and humidity for around 3-4 months according to the season. This process is necessary to assure the right “appassimento” of the grapes. The appassimento is followed by a soft pressing and a 15 days maceration. The wine aged in barrique.

## COLOR

## TASTING NOTES

Deep and intense red color. On the nose spicy and ripe red fruits hints. A full bodied, rounded and velvety wine, with a well balanced tannin.

## ALCOHOL 15%

## THE ADVICE

Ideal with red meats, prepared with slow cooking (stewing and braising). Try it with stew.

