

AMARONE DELLA VALPOLICELLA

DOCG



Grape varieties

Corvina, Corvinone, Rondinella

Winemaking

The harvest usually starts during the second week of September. The bunches are laid, one layer high, on plastic boxes and then moved to our drying facility. The grapes remain there for a few months, during which they undergo physical processes. The most evident is the drying of the berries, with a consequential reduction of their water content and the concentration of sugars.

After the drying period the grapes are destemmed and pressed. The must is fermented in stainless steel tanks. The wine is aged in barrique, tonneaux and cylindrical conical wooden vats for 20 months. The wine is finally blended in stainless steel tanks.

Tasting notes

An intense red color. On the nose flavours of red fruits such as cherry and withered fruit. Clear aroma of coffee is paired to notes of mints. On the palate it is quite fresh, complex and full-bodied.

Food pairings

It is excellent with grilled red meats. Perfect combined with first courses as risotto. It goes well with matured cheeses.

Serving temperature

16° - 18° C

Alcohol

15,00% vol.