

AMARONE CLASSICO DELLA VALPOLICELLA



PRODUCING COUNTRY: Italy | Veneto

Vineyards situated in San Pietro in Cariano and Pedemonte di Valpolicella. Type of soil: Very varied; mainly limestone, with lots of rocks.

GRAPE VARIETY: 60% Corvina Veronese, 30% Rondinella, 10% Corvinone.

TRAINING SYSTEM: Trentino-type pergola with, on average, 35 year-old vines.

TASTING NOTES: It displays an intense ruby red color and, on the nose, sweet fruity notes (redcurrants, blueberries and cherries) as well as a characteristic hint of vanilla from the oak. It is particularly majestic on the palate: its soft, warming sensations are counterpointed by good acidity and excellent tannins that give gratifying balance. This is an elegant wine, but one of enviable and noteworthy structure.

SERVING SUGGESTIONS: A wine that can be enjoyed on its own, but also perfect with grilled red meats, goulash, game or mature cheeses.

ALCOHOL CONTENT: 14.5% vol.

SERVING TEMPERATURE: 18°C (64oF), opening the bottle two hours beforehand.