

TENUTE ARIA

AMARONE

DELLA VOLPOLICELLA

Denominazione di Origine Controllata e Garantita

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: Corvina Veronese, Corvinone,
Rondinella

ALCOHOL: 16%

VINIFICATION

The grapes are dried on racks for five months. Crushing takes place between late January and February, followed by extended maceration with temperature-controlled fermentation. The wine is aged in oak barrels for at least two years, followed by a further four months of bottle aging.

AGEING: low fermentation in barriques and ageing in barriques for 36 months. Bottled in sterile line, with a cork vacuuming system. Maturing in bottle: about 6 months.

TASTING

VISUAL PROFILE: Deep ruby red with subtle garnet reflections that intensify with aging.

OLFACTORY PROFILE: Intense and distinctive, with notes of red fruit jam and sour cherry, finishing with hints of vanilla.

TASTE PROFILE: A robust, full-bodied wine with great impact; harmonious, velvety, round and warm, with subtle notes of oak, toast and spices.

RECOMMENDED WITH: It pairs ideally with richly flavored dishes such as roasted red meats, braised meats, game, grilled meats, and very mature, spicy cheeses.



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