



## AMARONE DELLA VALPOLICELLA

### Docg

**TYPE:** Dry red wine

**VINES:** All the grapes are grown on our family's estate vineyards. For our vines, we have chosen the guyot training system from which we obtain a low yield of grapes per plant to better express the characteristics of the autochthonous varieties.

**BLEND:** Corvina 40 %, Corvinone 30 %, Rondinella 30 %,

**HARVEST:** Strictly hand selected and picked in 5-6 kg crates. Natural drying for more than 90 days.

**VINIFICATION AND AGEING:** The wine is made in stainless steel vats with a cold maceration phase followed by slow spontaneous controlled temperature fermentation. The skins are gently crushed to get all the juice from the grapes. Ageing in oak barrels for at least 30 months. Bottle ageing for one year.

**ALCOHOL CONTENT:** 16% vol.

**DESCRIPTION:** Colour ruby red with garnet hues. On the nose: fine and elegant, notes of small berries mixed with spices. On the palate: warm and enveloping, good structure with mature tannin content. Recalls red fruit like cherries and raspberries. Linger.

**PAIRINGS:** A structured wine, excellent with first courses with meat sauces, and ideal for main courses of meat or game. Excellent with salamis and cheese of medium or long ripening. After the meal as a meditation wine.

Serving temperature 16 - 18 °C.

**FORMATS:** 0.75 l. 1.5 l.