
AMARONE

Valpolicella DOCG

Wine Type

Red still wine

Denomination

Amarone della Valpolicella D.O.C.G.

Grapes

Corvina, Rondinella, Corvinone,
Others

Alcohol (% VOL)

15% vol.

Residual sugar

6 g./liter

Total Acidity

5,6 g./liter

Sizes available

750ml

Serving at

18-20° C

Method of Production

Grapes are dried in controlled warehouses in hillside locations till January. Fermentation on skin contact with traditional and constant pumping over. Oak wood aging for 24 months.

Tasting notes

Amarone della Valpolicella is a fullbodied red wine. The long, slow fermentation gives this wine a deep garnet red color, a complex bouquet of cinnamon, cherry jam and walnut and a palate of ripe black cherry fruit the nish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.

