

VILLA LOREN

AMARONE DELLA VALPOLICELLA D.O.C.G.



Wine type:	Red wine
Grapes:	Corvina, Rondinella, Corvinone
Appellation:	DOCG
Production area:	Veneto, Italy
Cellaring:	8 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	15% Vol.

Colour: Very intense ruby colour.

Fragrance: A complex bouquet of cinnamon, cherry jam and walnut.

Taste: A palate of ripe black cherry fruit with notes of vanilla and coffee on the finish.

Pairing: It goes well with game, roast meat and hearty, flavourful aged cheese. Extraordinary "meditation wine".

VINIFICATION:

After the grapes are harvested, they are placed in small cases and in special dry, well-aired rooms. In this way, the grapes dry naturally and gain an extraordinarily high concentration of sugars, glycerine and other aromas. After 3 months, the semi-dried grapes are softly pressed. Due to the low temperature, the process of fermentation is long and slow. Maceration takes over a month. The wine is then aged in medium-sized oak casks, where it continues to ferment and where it remains for about 24 months. Bottle aging at least 8 months before release.

