

NINO ARDEVI

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: Ruby red colour.

Fragrance: Complex and intense scent of cherries, intertwined with the freshness of undergrowth smells.

Taste: Bouquet of cinnamon, cherry jam and a palate of ripe black cherry fruit.

Pairing: It perfectly matches with game, roasted or braised red meats and mature cheeses.

VINIFICATION:

The grapes are harvested around mid-September and naturally dried in boxes until January. In February the grapes are pressed and a slow fermentation begins, for 30/40 days. The wine then ages for 2 years in oak barrels followed by a long.

