

Amarone della Valpolicella DOC



Grape varieties %

70 % Corvina
25% Rondinella
5% Molinara

Alcohol content:15%

Wine making: The carefully selected bunches of grapes are put into small trays where they are left to dry for 3 months. During this period of time the substances contained in the skins are concentrated. The grapes are crushed in January. Fermentation is very slow and takes a long time.

Ageing: 30 months in big Slavonian oak barrels

Stabilisation in the bottle: 6 months

Tasting notes:

Colour: Deeply red, tending to garnet upon ageing

Nose: Very complex, balanced between ripe fruit and spice

Taste: very full-bodied wine, spicy and well-balanced between softness, austerity and richness