



AMARONE

DELLA VALPOLICELLA DOCG



ORGANOLEPTIC DESCRIPTION

Colour: deep red, tending into ruby red.

Bouquet: complex, with hints of dry ripe fruit and underbrush.

Taste: heavy-bodied, good balance between softness, austerity and richness.

VINIFICATION

Drying: 3 months.

Fermentation: in winter for about 1 month.

Aging: 30 months in Slavonian oak barrels.

Bottle aging: 6 months.

GRAPES VARIETIES

Corvina, Rondinella, Molinara, Croatina

PRODUCT ANALYSIS

Alcohol content: 15% vol

Total acidity: 5,65 gr/lt

Net dry extract: 29,00 gr/lt

ROSSO
RED

20° C
68° F

15%
VOL

30 MESI
30 MONTHS



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