



Amarone della Valpolicella

DOCG



GRAPE VARIETY

40% Corvina 35% Corvinone
20% Rondinella 5% Oseleta



PRODUCTION AREA

Monte Castello d'Illasi and Monte Tomelon vineyards in the Val d'Illasi, province of Verona. Altitude 250-460 m a.s.l., North-East and South aspect. Pergola Veronese and Guyot training system. Limestone soil with tufa and marl. Yield approx. 80 q/ha.



HARVEST

Finest bunches selected and harvested by hand during the month of October, at the peak of their phenolic ripeness. The grapes are placed on racks and left to dry, to boost the concentration of the sugars, aromas, extracts and glycerin.



VINIFICATION

The grapes are dried for 4-5 months, then fermented on the skins, with maceration lasting 3-4 weeks. The wine is then aged in French oak barrels and barriques for 18-24 months and subsequently in steel vats.



COLOUR

Intense ruby-red with garnet reflections.



AROMA

Stylish, balanced notes of red fruits preserved in alcohol, with a hint of spices.



FLAVOUR

Full, intense mouthfeel, with coffee and cocoa notes.



PAIRINGS

Excellent with red meats, game and fermented cheeses.



SERVING TEMPERATURE

18°C – 20°C.



ALCOHOL CONTENT

15,5 % Vol.