

AMARONE DELLA VALPOLICELLA

DOCG



Grapes varieties

Corvina, Corvinone, Rondinella

Production method

The harvest normally takes place during the second week of September. After a careful selection of the crop, the bunches are laid, one layer high, on shelving and then brought to the house's drying facility.

The grapes remain in the drying facility for approximately 120 days, during which time they undergo physical (a 30% loss in volume) and biological processes which concentrate and modify the berries. The grapes are destemmed and pressed in January. The must is fermented in stainless steel tanks after an inoculation of selected yeasts. The fermentation lasts between 20 and 24 days and takes place at temperature between 20—24°C. The aging is in barrique and Tonneaux oak barrels and lasts 18 months and 12 months in a bottle before commercial release.

Tasting notes

Well-balanced, elegant, rich in nuances, this wine is the result of a careful manufacturing process. And longer it lives, richer are the flavours and experiences. The first sip is just the beginning of the story.

Pairing inspirations

It pairs perfectly with roasted and braised meat dishes and aged cheeses.

Serving temperature

16° - 18° C

Alcohol content

15°