



Amarone della Valpolicella Classico

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Tasting notes

Full red color, tending to ruby red. Complex aromatic nuances, that range from black cherry to blueberries, chocolate. A sumptuous expression of ripe fruit, that runs through the mouth with invasive persistence, typical for a great Amarone. The final closes with sinuous tobacco and new leather notes.

Perfect with important red meat dishes, mature cheeses.
As meditation wine impeccable with dark chocolate.

Technical notes

Production Area: Valpolicella Classica

Grape Variety: 80% corvina - corvinone, 20% rondinella

Harvest: exclusively picked up by hand at the beginning of October - drying of the grapes for 120 days

Maturation and aging: 60 months in French oak barrels (225lt)

Alcohol: 15,5 %

Decanter: 2 hours before

Service Temperature: 16- 18 degrees

What they say about it

Amarone 2009 - James Suckling 94
Amarone 2010 - Luca Maroni 90
Amarone 2010 - Decanter Asia 90
Amarone 2011 - Gilbert&Gaillard 94
Amarone 2013 - James Suckling 93
Amarone 2013 - Luca Maroni 93
Amarone 2013 - Bucharest Wine Contest GOLD