

AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA

Amarone della Valpolicella Classico Riserva is the fruit of a delicate balance between innovation and tradition, softness and strenght.

This wine so rich in flavors and structures, is the result of a careful selection between the rows of ancients vines, a long drying process on traditional "arele" (fruit-dying racks made of reeds) and a final refining of 6 years in oak barrels.

The colour is intense ruby red and that density is immediately confirmed by a wonderful explosion of aromas, followed by an incredible structure and strength.

The Amarone is intended to be a "meditation wine", which remains persistent on the palate, and is easily matchable with aged cheese and dishes with robust red meats, such as roasts and game. Very important is to store the bottle in a cold (15° C), humid (75%) place, away from direct sunlight.



Vine Variety:

Corvina, Corvinone, Rondinella, Molinara, Negrara, Dindarella, Oseleta, Pelara, Croatina

Terroir:

Clay and calcareous soil

Production Regulations:

Amarone della Valpolicela DOCG

Refinement:

Oak barrels, 72 months

Colour:

Ruby red

Aroma:

Cherry jam, plum, cocoa, tobacco, cherries under spirits

Taste:

Powerful

Alcohol:

16%

Capacity:

750 ml
1500 ml

Ideal pairing:

Game meat, aged cheese



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This cellar is
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