



Michele & FIGLI
CASTELLANI
Produzione Vini Classici

AMARONE DELLA VALPOLICELLA CLASSICO DOCG "CINQUE STELLE" CA' DEL PIPA



Grape varieties:

Corvina Veronese and Corvinone 70%, Rondinella 25%, Molinara 5%.

Production area:

Valpolicella Classica, Vineyard Cà del PIPA, Marano di Valpolicella valley, clay and limestone soil.

Production process:

Amarone Cinque Stelle is an excellent masterpiece. This is the best result that it's possible to obtain from a careful selection of the grapes Corvina, Corvinone, Rondinella and Molinara after a drying process for about 3-4 months. Thanks to this process we obtain a wine with an amazing concentration of sugars, tannins and extracts. After that, grapes undergoes a soft pressing process and a slow fermentation for over 40 days at controlled temperature with skins. Aging In wood barrels: 60% Slavonian oak barrels of 5000 litres and 40% in French barriques for about 3 years. Bottle fining for about one year.

Alcohol: 16% Vol

Color: Intense garnet red.

Bouquet: Sour black cherries, blackberries jam, spicy, tobacco and pepper.

Flavor: Smooth and elegant, with soft tannins and with a fruity finish.

Suggested dishes: It's perfect with roasts, game, grilled meat and seasoned cheeses. Enjoy this fantastic wine with friends after dinner.

Service temperature: 18° C