

AMARONE DELLA VALPOLICELLA DOCG “TORRE DEL FALASCO”

GRAPE VARIETIES

Corvina Veronese, Corvinone, Rondinella

VINIFICATION

Grapes are raisin-dried for at least 4 months after harvesting, losing at least 40% of their weight

Fermentation temperature between 18° and 22°C

Maceration time: 20 days

Maturation for at least 18 months in oak barriques.

Refinement in the bottle

ANALYTIC DATA

Total acidity: 5.60 g/l

Alcohol content: 15.50 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color with nuances of garnet, elegant aroma of ripe plum and hints of chocolate.

Great harmony on the palate with silken tannins, harmonious, mature.

DINING COMBINATIONS

A perfect companion for roasts, game and ripe cheeses.

Uncork the bottle at least one hour before serving.

Serving temperature 18-20° C