



AMARONE CLASSICO RISERVA

The Amarone Classico Riserva is obtained by using the traditional appassimento method, a natural drying process of Corvina, Rondinella and Corvinone grapes which were harvested by hand with a thorough selection process, giving it a unique and immediately recognizable taste. After a long fermentation in stainless steel, Amarone is aged for 5 years in big oak barrels.

The wine has a ruby red color with garnet reflections. The impact of preserved cherry, spices, and dried rose petals lend complexity and elegance to the nose. To the palate, it has warmth and subtlety, well-structured and with a high alcohol content, balanced by velvety tannins and an elegant acidity and freshness.

APPELLATION

Amarone della Valpolicella Classico Riserva
Denominazione di Origine Controllata e Garantita

VARIETAL COMPOSITION

Corvina 75% | Corvinone 15% | Rondinella 10%

SOIL COMPOSITION

Negrar di Valpolicella Valley. Marine origin soil, made up of mostly limestone, fossils and subtracts of clay. Upper vineyards are terraced with a south-east exposure. Altitude: 120-220 m.

HARVEST PERIOD

Mid-September

VINE TRAINING

Guyot – 5600 vines/ha

ALCOHOL
CONTENT
16%

SERVING
TEMPERATURE
15°-18°C

PAIRINGS

Fresh tagliatelle with chanterelle mushrooms, ossobuco, roast meat, braised and stewed meat, game, aged cheeses

