

# Amarone della Valpolicella D.O.C.G. Classico



<b>Type of soil</b>	Clayey, rich in tuff.
<b>Grape variety</b>	Corvina Veronese 70%, Rondinella 20%, Corvinone 10%
<b>Harvest</b>	From the beginning of October.
<b>Yield per Hectare</b>	30 HL
<b>Vinification</b>	Long period of natural drying, pressing around January followed by a slow fermentation, ageing in oak barrels for 3-4 years.
<b>Colour</b>	Intense ruby red.
<b>Aroma</b>	Intense and warm with notes of ripe plums and cherries.
<b>Tasting notes</b>	Harmonious on the palate, spicy with notes of ripe fruit, cherries in alcohol prevails.
<b>Serving suggestion</b>	Game, braised meat, mature cheeses.
<b>Serving temperature</b>	18°C
<b>Alcohol by volume</b>	16,0% vol.