

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



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| <b>Type of soil</b>                    | Clayey, rich in tuff.   |
| <b>Grape variety</b>                   | Corvina Veronese, Rondinella, Corvinone   |
| <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>Country of origin</b>               | Produced and bottled in Italy   |
| <b>Colour</b>                          | Dark intense ruby red.  |
| <b>Aroma</b>                           | Intense and warm with notes of ripe plums and cherries.   |
| <b>Tasting notes</b>                   | Hermonious 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>               | 16,5% vol.  |
| <b>Italian environmental labelling</b> | <b>VETRO - GL71*</b> <b>TAPPO FOR51 - CAPSULA C/PVC90*</b><br>RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE |
| <b>Nutritional values</b>              | Under preparation   |
|  | Contains sulphites  |