

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



Valpolicella Classica

Soil morenic soil made of limestone and clay.

Grape vine training method pergola

Climate Lessini Mountains protect from northern cold winds

Age 20 year-old vine



75% Corvina, Corvinone, 25% Rondinella



Colour intense ruby red

Body bold and intense

Bouquet tobacco, leather and ripe fruit



Harvest at the beginning of October, hand selection of the best grapes for appassimento



Maturation and ageing

12 months in concrete tanks

30 months in French-oak barriques

12 months in concrete tanks

4 months in glass



16,5%



Food pairing with red meat, game, ripened cheese and dark chocolate.

Meditation wine



16 - 18 degrees

