

AMARONE DELLA VALPOLICELLA D.O.C.G.



GRAPES: Corvina Veronese, Corvinone, Rondinella e Molinara

VINE AGE: Planted between 1995 and 2000

ALTITUDE: Between 650 and 1350 f.a.s.l.

EXPOSURE: South, South-West

SOIL: Grown in ferrous soils on calcareous marls.



WINEMAKING

The must coming from dried grapes fermented 15 days at 18°C.



REFINEMENT

At least 12 months partially in new and old tonneaux.



TASTING NOTES

Garnet red colour.

Intense and ethereal with notes of sour cherries in brandy.

In mouth is velvety, strong and harmonious.