



## BRAND

Amarone della Valpolicella DOCG

## WINE

## APPELLATION

D.O.C.G.  
Denominazione di Origine Controllata e Garantita

## REGION



## GRAPES

Corvina, Rondinella, Molinara

## COLOR



Dark ruby red, tending to garnet when aged

## TASTE

Still

Dry

ALCOHOL  
CONTENT

15,5%

SUGAR  
CONTENT

7 - 8 g/l

## CONT. NET.

0,75 l

## BOUQUET

Full and complex scents of conserve, raisins and violet with  
spices hints and a trace of undergrowth

## FLAVOUR

Rich, enveloping, vigorous, balanced, with a pleasant bitter aftertaste of  
almonds

## FOOD PAIRING

Excellent with game, roasted red meat and aged cheeses

SERVING  
TEMPERATURE

18 - 20 °C

## CURIOSITY

In the first two weeks of October the best grape bunches are picked by hand and dried in drying-lofts. After 4 months, the grape weight is about 50% less, with a high concentration of sugar, extracts, aromas and glycerin. At the end of February, the dried grapes are vinified, with a 3-4 weeks maceration and a controlled fermentation. The yield of wine is less than 40%, with an alcohol content between 14 and 15% by vol.



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	10,3 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	95
BOTT/PALLET	570
PALLET GROSS WEIGHT	1001 KG