

Amarone della Valpolicella Classico DOCG

A c c i n a t i c o

Our Amarone comes from the best selection of grapes, which grow high up in the hills of Valpolicella. Is a red wine of great structure, elegant complexity and a really warm and spicy bouquet, with raisin fruit flavor. It requires a long period of drying the grapes and a long aging in barrels.

Oenological practice

The best grapes are selected, placed in 6 Kg trunks and left to rest in our orchards for 90-120 days. During this drying period a sequence of biochemical processes and the microorganism Botritis Nobile partially transform sugars into glycerine.

After crushing the grapes, a long maceration and month-long alcoholic fermentation follows, resulting in a very structured and incredibly aromatic wine. 2 years of ageing in big barrels and oak wood tonneaux follows, where it completes its malolactic fermentation and matures into a distinctive personality.

Tasting notes

Intense red ruby colour with garnet shades, elegant bouquet with black cherry hints, very mature fruits and spices. It's a wine with great structure and complexity, but still smooth and elegant.

Food pairings

Traditionally pairing with game, grilled meats, and roasted and ripened cheeses.

Grape varieties

Corvina Veronese 75%, Rondinella 20%, Molinara 5%

Temperature suggested

18°C

Alcohol

16,5% Vol