



AMARONE DELLA VALPOLICELLA DOCG CLASSICO

A mature and complex wine made from the finest Corvina, Corvinone, and Rondinella grapes, which are dried for 100–120 days and vinified using traditional methods. It ages for an extended period in small French oak barrels. A distinguished wine that fully reflects the terroir of its region. Ideal with autumn and winter dishes such as braised and stewed meats, but above all as a wine for meditation.
Serve at 18°–20°C in large-bowled glasses.

Name: Amarone della Valpolicella DOCG Classico
Vineyard location: Valpolicella Classica (VR)
Grape varieties: Corvina 55%, Corvinone 35%, Rondinella 10%
Training system: Pergola Veronese
Harvest: By hand
Drying process: About 100-120 days
Fermentation: In Slavonian oak barrel
Alcohol content: 16% vol.
Aging: 36 months. The 60% in first-use barriques, the other 40% in second and third used ones
Refinement: 8 months in the bottle
Bottle size: 8.40 cm (DIA) x 31 cm (H)
Gross weight: 1,4 kg
Case size: 32 cm (L) x 25 cm (W) x 17.5 cm (H)
Case weight: 8,4 kg
Case content: 6 bottles

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