



Amarone della Valpolicella

*Denominazione di Origine
Controllata e Garantita*

Production area: includes all or part of the municipalities of: Marano, Fumane, Negrar, S. Ambrogio, S. Pietro in Cariano, Dolcè, Verona, S. Martino Buon Albergo, Lavagno, Mezzane, Tregnago, Illasi, Colognola ai Colli, Cazzano di Tramigna, Grezzana, Pescantina, Cerro Veronese, S. Mauro di Saline e Montecchia di Crosara.

Grapes: Corvina, Corvinone, Rondinella and Molinara

Alcool: 16% vol

Wine features: typical red purplish color. Intense and elegant perfume showing pleasant notes of black cherry, cooked fruits and jam. Warm, velvety and very persistent in the mouth, it has great structure and body

Food matches: perfect combination with game meat, rotisserie and well cured and aged cheeses

Ageing potential: 6/8 years after vintage.

Serving temperature: 18-20 °C