



Vini della Valpolicella

AMARONE DELLA VALPOLICELLA CLASSICO



- Area of Production:* Marano di Valpolicella
Classical Valpolicella Area
- Grape varieties:* Corvina 40%, Corvinone 30%
Rondinella 25%, Oseleta 5%.
- Vinification:* Natural drying, fermentation
with maceration for 35 days,
aging in Slavonian and French
durmast oak casks for 24 months.
- Bouquet:* Intense and persistent with nuances
of ripe and stewed fruit and spices.
- Alcohol Content:* 16% vol.
- Serving suggestions:* Meats, seasoned cheeses;
a meditation wine.