



**CORTE ARCHI**  
FERNANDO CAMPAGNOLA  
*Vini della Valpolicella*

AMARONE DELLA VALPOLICELLA CLASSICO IS



- 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 40 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.