



Amarone della Valpolicella DOC



VINTAGE
2011



APELLATION
Valpolicella DOC



AREA
Valpolicella, Veneto



GRAPES
60% Corvina, 35% Rondinella
and 5% Molinara



ALCOHOL LEVEL
14%



SERVING TEMPERATURE
61°-64°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are semi-dried on wooden racks and stored in well-ventilated rooms for about 120 days. The must is macerated on the skins for seven to eight days following vinification at a low temperature. The fermentation process is long and slow, lasting for four to six weeks. The wine then ages in 792 gallon Slavonian oak barrels for two years, and for an additional six months in the bottle before being released.

COLOR

Garnet with brilliant ruby reflections.

BOUQUET

Full, ample and elegant with hints of wild berries, prune, chocolate, violet, licorice and sweet tobacco scent.

PALATE

A velvety fully-favored wine: extremely rich, mouth filling, and persistent on the palate. It shows cranberry, leather, cloves, round tannins, and sweet spices.

FOOD PAIRINGS

Ossobuco, braised veal shanks with polenta or with cheeses like Parmigiano Reggiano, Pecorino, Gouda or blue cheeses like Gorgonzola, Stilton or Roquefort.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAGNA SUPPORTED
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