



## FEATURES

Denomination: Amarone della Valpolicella DOCG

Varietal: Corvina, Corvinone, Rondinella

Production zone: Veneto, Verona, Mezzane

Vintage: 2019

**Vinification:** the grapes are selected during the year and the drying process is long and natural; the fermentation occurs at low temperature.

Maturation: 30 months in barrique of 225 lt and 12 months in bottles.

**Tasting notes:** Deep ruby red in colour; round fruity fragrance with marked hints of blue raspberry and black cherry. Pleasant balsamic notes at the palate. Great structured flavour, elegant impressions of vanilla, tobacco, coffee and leather.

**Food pairing:** red meats, roasts and stews, game

Serving temperature: 16 - 18°C

Alcohol: 16,00%

Sugar: 6.10 g/l

Acidity: 5.97 g/l

Extract: 37,70 g/l

Yeld per hectare: 25hl

Trellis system: guyot, 5000 vines per ha