

AMARONE DELLA VALPOLICELLA DOCG



DENOMINATION

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PRODUCTION AREA

A BLEND OF THE BEST GRAPES FROM THE VALPOLICELLA CLASSICO

DOC AREA GRAPE VARIETY

70% CORVINA; 30% RONDINELLA

PRODUCTION FOR HECTARE

60 Q

GRAPE HARVEST

FIRST 10 DAYS OF OCTOBER

VINIFICATION

IN FEBRUARY AFTER A LONG PERIOD OF SEMI-DRYING IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI"; TRADITIONAL FERMENTATION ON THE SKINS FOR 25 DAYS AND DAILY PUMPOVER; AGED FOR 40 MONTHS IN BARRIQUES

CHARACTERISTICS

VERY IMPORTANT RED WINE; DEEP RUBY RED VERGING ON GRANATE; INTENSE FRUITY BOUQUET OF CHERRY AND DRIED PLUM WITH A FLORAL AROMA OF DRIED FLOWERS AND A HINT OF SWEET SPICES; SMOOTH AND CAPTIVATING IN THE MOUTH; EXTREMELY ELEGANT FULL-BODY AND LONG FINISH

FOOD MATCHES

EXCELLENT WITH ALL KINDS OF ENTRECOTE, GRILLED AND ON-THE-SPIT MEAT DISHES

TEMPERATURE

SERVE AT 20-22° C

WWW.MONTETONDO.IT

