

# AMARONE DELLA VALPOLICELLA DOCG

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**DENOMINATION:**  
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**ALCOHOLIC STRENGTH:**  
16 % VOL

**REDUCING SUGAR:**  
4.5 G/L

**TOTAL ACIDITY:**  
5.6 G/L

**PRODUCTION AREA:**  
A BLEND OF THE BEST GRAPES FROM THE VALPOLICELLA CLASSICO

**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.

**ORGANOLEPTIC:**  
VERY IMPORTANT RED WINE; DEEP RUBY RED VERRING 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

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