Amarone della Valpolicella DOCG



TYPE OF WINE
Still red wine

MAIN GRAPES
Mainly Corvina (o Corvinone) e Rondinella and other red grape varieties permitted by the regulations.

PRODUCTION AREA
The Valpolicella DOC production zone covers the entire foothills area of ??the province of Verona, extending in the territory from Lake Garda to the easternmost municipalities of the province.

SOILS
The soils are characterized by remarkable heterogeneity: they are predominantly calcareous-dolomitic and basaltic in the hilly areas, while they are morainic and alluvial in the lower-lying areas.

HARVEST
Depending on the season's climatic conditions and the specific area within the DOC, it can take place between September and October. The selected bunches are harvested and set aside for drying.

VINIFICATION
The selected grapes undergo a drying process (**appassimento**) in dedicated facilities, during which sugars and aromatic compounds become concentrated. Following alcoholic fermentation, the wine is aged for at least two years, gradually refining its structure and developing depth, elegance and complexity.

COLOUR
Deep and intense ruby red, gradually developing garnet hues with age.

BOUQUET
The nose reveals a broad and complex bouquet, with intense aromas of ripe and dried red fruits, particularly cherry, black cherry, plum and jam. Ageing further enriches the aromatic profile with elegant notes of sweet spices, cocoa, vanilla and tobacco.

TASTE
Warm, powerful and full-bodied, with great structure and smoothness, supported by pleasant freshness and mature, velvety tannins. The finish is long and persistent, with lingering notes of ripe fruit, spices and subtle balsamic hints.

FOOD PAIRING
It pairs beautifully with braised meats, game, fine roasts and aged or blue cheeses. Thanks to its complexity and long finish, it is also an excellent meditation wine, to be savoured slowly on its own.

SERVING SUGGESTION
Serve in large wine glasses at a temperature of 18–20 °C to fully appreciate its complexity and elegance.

[Borgognotta (75 cl)], [15% vol]

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CONTRI
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