



Amarone della Valpolicella DOCG

Grapes

65% Corvina,
25% Corvinone,
10% Rondinella

Production area

Valpolicella,
Verona Province,
Veneto region

Location

The vineyards are
located on the hills,
east of Verona

Type of soil

Calcareous with
sedimentary origin

Training system

Pergola

Vineyards elevation

220-300 meters

Alcohol level

16% vol.

Serving temperature

18-20°C, open a few
hours before drinking



Colour

Intense ruby red with
hints of garnet

Bouquet

Complex, ripe red
plum with hints of
spices and dry fruits

Taste

Dry, warm and intense,
with a vigorous
character and a
pleasantly clean finish

Pairing suggestion

Perfect match with
grilled, roasted or
braised meat, lamb
and game dishes.
Great with fat tasty
well-matured cheese.
Interesting also in
pairing with sweet-sour
flavors typical of the
Asian and middle-
eastern cuisine



The Amarone della Valpolicella DOCG is obtained with a unique technique, that has been used since Roman time, called "appassimento". The grapes are naturally dried for 3 to 4 months in the drying facility (fruttaio). During the drying process, the grapes dehydrate losing 40-50% of their original weight, with a consequent concentration of all their substances. During the month of January, the grapes undergo the "pigiatura" (squeezing out the juice of the grapes) and then the fermentation process for a month. Maturation is completed in French oak barriques and tonneaux for a period that may vary from 42 to 50 months. Then the wine is aged in bottle for a year.