

Amarone della Valpolicella DOCG Villanaldi

Soil: Stony limestone

Grape Variety: Corvina 80% – Rondinella 15% – Molinara 5%

Harvest: Mid September, by hand

Vinification: The grapes are placed in boxes of 5 kg of weight and put to dry for about 120 days

Ageing: The wine is aged part in barrique of 225 Liters capacity for about 36 months, and a part in barrels 2000 Liters. After this period is aged in the bottle for at least 6 months

Colour: Limpid, ruby red

Aroma: Red fruits in alcohol with Balsamic pleasant notes and hints of toasted and vanilla and spices

Tasting notes: Dry and warm, very persistent and harmonius

Pairings: Excellent with grilled red meat, roasted meat and mature cheeses. Meditative wine

Service Temperature: 16°-18°C (61°-64,5°F)

Alcoholic Grade: 15 %

Reducing Sugar: 8 g/l

Dry extract: 32g/l

