



Wine Name: Amarone della Valpolicella **Producer:** Terre del Dogado

Denomination: Amarone della Valpolicella Classico DOCG

Tipology: Dry Red Wine

Production Area: Valpolicella (Classical and historical area), Verona - Veneto - ITALIA

Grapes: 30% Corvina, 35% Corvinone, 35% Rondinella **Yield per Hectare:** 70 q/ha



Vinification: Produced with selected grapes situated in hill vineyards which are located at 200-350 mts above the level of sea on calcareous-eocene terrain in the heart of Valpolicella. Bunches are hand picked and rigorously selected at the end of September, then the traditional natural drying of the grapes starts and keep for about 100 days till January, with a natural lose of 35-40% of the weight; after that starts the soft pressing of the grapes, followed by a maceration on the skins of 30 days. 60% of the wine is refined for 24 months in big Oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in the bottle.

Aspect: Intense ruby red with garnet tinges.

Bouquet: Complex, intense with hints of ripe red fruit, cherry, bitter almond and vanilla; after a little aeration you can feel tertiary and evolved aromas such as tobacco, black pepper, cinnamon and other spices.

Taste: Dry and powerful palate, mouthfilling, structured with a balanced and persistent ending.

Alcohol: 15% Vol

Pairings: Important red wine to pair with elaborated red meat dishes like braised and roasted meet, game, stews, or mature cheeses. Excellent meditation wine.

Advices for Service: This important red wine needs to be decanted at least one hour before serving. The most appropriate serving temperature is about 18°-20°C in glasses of large dimensions like the «Ballon», which favor the aeration and the ascent of the aromas. Notice the elegance of the colour, appreciate all the complex aromas and feel the powerful structure of this historical Venetian wine. It can be conserved for a long period of time (over 10 years), preferably in horizontal position in fresh and constant temperature ambients (not over 18°C).

AMARONE DELLA VALPOLICELLA

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