

Amarone

della Valpolicella DOCG Classico



Alcohol: 15,5% vol.

Area of Production: Region: Veneto. Classic area of Valpolicella north of Verona. Estate in the hills near the village of S. Ambrogio di Valpolicella.

Grapes: Produced in extremely limited quantities only in the best years from the best red grapes of Valpolicella (70% Corvina, 25% Rondinella and 5% Oseleta) which dry out in cases until late winter and are traditionally vinified in January-February.

Soil composition: Argillaceous and calcareous grounds of glacial and alluvial origin.

Vinification and Production System: Soft pressing, slow fermentation (that can last also some months) at controlled temperature (22-23°C.), ageing in oak wood butts for 3-5 years, cold bottling in sterile bottling line.

Organoleptic Description: Dry, warm, full-bodied and intense wine; its flavours and scents are emphasized by the very long period of ageing in wood butts.

Color: Dark brick ruby red.

Bouquet: Ethereal, intense, with the scents of the selected wooden barrels.

Taste: Intense and velvety.

Serving Temperature: To be served at room temperature (18-19°C.), after having uncorked the bottle one hour before.

Preservation: Already adequately aged and ready for consumption, but that can be kept for several years without any problem. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for roasts and games, very pleasant at the end of the meal with mature cheeses. This exceptional wine needs to be savoured slowly to be appreciated in full.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.00 g/l	5.55 g/l	0.47 g/l	110 g/l	27 g/l	31.0 g/l

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