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AMARONE DELLA VALPOLICELLA

CLASSIFICATION. Dry Red Wine D.O.C.G..

GRAPES. Corvina Veronese, Corvinone and Rondinella.

PRODUCTION PROCESS. Amarone is a typically rich dry wine made from partially-dried grapes of Corvina Veronese, Corvinone and Rondinella. The grapes are harvested manually directly into small boxes where they dry for a period of 3 - 4 months. The appassimento method is unique to this wine and the process results in a very concentrated, raisiny full-bodied wine with low acidity. After a slow fermentation the wine undergoes the malolactic fermentation before being aged in small barrels for an additional 12 - 18 months.

TOTAL ALCOHOL CONTENT. 15%.

TOTAL ACIDITY, IN TARTARIC ACID. 5.9 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15 °C, in horizontal position in absence of light, it will be preserved perfectly for 8 to 12 years.

COLOR. Intense, deep garnet red.

NOSE. Spicy of plum and cherry with a hint of raspberry.

TASTE. Soft, velvety, full bodied with a slight aromatic lingering aftertaste.

SERVE. Decantation at least an hour before serving, ideally served in large, deep glasses.

FOOD MATCHING. Excellent with most red and grilled meat, game or with hard texture mature cheese.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13