
AMARONE DELLA VALPOLICELLA DOCG CLASSICO



DESCRIPTION

The Amarone della Valpolicella Classico is obtained from the best grapes of every harvest, left to wither on wooden grids and pressed in January.

MATURATION

At least two years of ageing and subsequent refinement in bottle result in a ruby red wine with an intense bouquet of cherries and preserved morello cherries in alcohol, with a robust body and a particularly well-balanced flavour.

SERVING SUGGESTIONS

This is a wine that improves with age. It goes well with braised beef, juicy main courses and mature cheese. It is an excellent meditation wine. To bring out its bouquet and its organoleptic characteristics it should be uncorked in advance and served at wine-cellar temperature (18°C).