

I QUADRETTI - AMARONE DELLA VALPOLICELLA DOCG CLASSICO



DESCRIPTION

From the oldest and most precious vineyards of the winery, located in the heart of the Valpolicella region, we select the best grapes of each harvest to obtain this prestigious wine, which has the place of honour in the farm's wine production.

MATURATION

The approximately three-year-long ageing process in small French durmast wood barrels and the following ten/twelve-month-long refinement in bottle confer an intense ruby red colour, a special body and a bouquet reminiscent of spices on this wine; nonetheless, the Amarone della Valpolicella "I Quadretti" retains the typical scent and flavour of cherry and wild berry.

SERVING SUGGESTIONS

It goes very well with important main courses such as wild game, braised beef, grilled meat, any kind of cold cuts and mature cheese. It is an excellent meditation wine. To give its best, this wine with a strong personality needs to be uncorked in advance. Serve at a temperature of 18° C.