

## AMARONE VALPOLICELLA RISERVA DOCG



### WINEMAKING

The must coming from dried grapes fermented 15 days at 18°C. After that the wines aged at least 12 months partially in new and old tonneaux, and othe 12 months in big barrel.

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### REFINEMENT

12 months in barrels of 50 hectoliters

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### TASTING NOTES

Garnet red color.  
Intense and ethereal bouquet with notes of sour cherries in brandy.  
Taste is velvety, strong and harmonious.

**GRAPES:** Corvina Veronese, Corvinone, Rondinella e Molinara

**VINE AGE:** Various vineyards planted between 1997 and 2002

**ALTITUDE:** Between 650 and 1350 f.a.s.l.

**EXPOSURE:** West - South West

**SOIL:** Ferrous hills on calcareous marls.