

AMARONE DOCG MAGNUM

Grapes: Corvina 47%, Corvinone 28%, Rondinella 23%, Oseleta 2%

Yield per hectar: 80 q

Soil: Hillside vineyards, located in an old quarry and the slopes around it, 400m above the sea level and all facing south. The quarry was converted 10 years ago through planting the first vines and nowadays is a green natural terrace overlooking the valley.

Training system: Guyot and Pergola "Veronese"

Harvest: From the end of September and the best bunches are selected and collected by hand in small crates (3-5 kg) to be naturally dried in the "appassimento" for 90 days.

Winemaking: The wine ferments in stainless steel vats for 4 weeks. The ageing is in big oak barrels for at least lasts 40 months, depending on the vintage. After bottling, the wine is left to age in the bottle for at least 9 more months before release.

Tasting notes: Deep ruby to garnet colour, rich and full bodied with great complexity and elegance.

Jammy flavours with cooked fruit notes, black cherry, spices and tobacco.

Velvety on the palate with fine tannins and a long finish that enhances the structure and the aromas.

Great with mature cheese, red meat and game.

Alcohol: 17,5%

Serving temperature: 16-18° C.

