

FRATELLI VOGADORI

Amarone della Valpolicella CLASSICO DOCG

Vineyard Location: NEGRAR, Valpolicella Classica

Grapes: Corvina, Corvinone, Rondinella

Harvest and Drying Method: best grapes are harvested by hand in boxes where they naturally dry till january/february.

Fermentation: in steel tanks with natural yeasts. The fermentation required more than 50 days and every day we make a gentle breaking of the pomace.

Aging: the wine is aged in french oak barriques for 24 months and then 12 months in the bottle.

Appearance, aroma and taste characteristics:: Intense ruby red. Warm and spicy bouquet, with aromas of raisins, cherry, vanilla, tobacco and chocolate. Very well-structured, complex, elegant and velvety. Amarone has a distinctive flavour because of its unique production method. An extremely important wine in Italian viticulture, Amarone is an exclusive and unique symbol of the Valpolicella wine region.

Food Pairings dishes of game, braised meat, stews and cheeses. Also excellent as meditation wine at the end of the meal.

Recommended serving temperature: 16/18°C.

Alcohol part: 15% Vol



www.vogadorivini.it