

FRATELLI VOGADORI

Amarone della Valpolicella Classico FORLAGO

Forlago is available only in the best years: the selection of the bunches is really strict and they have been dried for more than 5 months. So it must be aged in the barrels for a longer period to smooth the tannins. The Forlago is a real meditation wine!

Grape Varietals: *corvina (70%), corvinone rondinella oseleta and negrara*

Harvesting Method *Manual selection of the best bunches (maximun 3 kg per vitis)*

Drying process *Naturally dried for more than 5 months*

Fermentation & Aging *In temperature controlled stainless steel tanks with natural yeasts. The fermentation required more than 55 days and 3 times each day we make a gentle breaking up of the marc with air to extract much more as possible from the skins!*

Aging: *The wine has been aged for 36 months in french oak barrels (a mix of new, first and second use to have different aging charateristics) It has been aged 18 months in the bottle before to be tasted!*

Color *Intense ruby red*

Bouquet/Taste *Warm and spicy bouquet, with aromas of raisins. This is due to the fact that the grapes have been dried before fermenting. You can smell vanilla, chocolate and cherry flavours. It's a really meditation wine: it' really persistent !*

Food Pairings *It can be paired with really strong meat or chesses. With a good Gorgonzola or at the end of the meal with dark chocolote or a cigar like a liquor.*



www.vogadorivini.it