



Terre di Valgrande

## Amarone della Valpolicella DOCG

### PRODUCTION AREA

Valpolicella, near Verona

### GRAPE VARIETY

Corvina Veronese  
Rondinella  
Corvinone

### WINE PRODUCTION

Hand harvest of selected bunches carried out in late September.

Grapes are raisin-dried for at least 4 months after harvesting, losing at least 40% of their weight.

Fermentation temperature between 18 and 22 °C.

Maceration time: 20 days.

Maturation for at least 18 months in oak barriques.

Refinement in the bottle.

### ANALYTICAL DETAILS

Total acidity : 5,60 g/l

Alcoholic degree: 15 %

### ORGANOLEPTIC NOTES

Produced in small quantities with a traditional method and characterized by a careful selection of grapes and drying them, before the wine-making is in the process of aging and aging, made in special barrels, the wine acquires its organoleptic characteristics and is embellished. It is rich in alcohol, glycerin, very structured and powerful, but nevertheless elegant as to have no equal in the world.

Intense ruby red color with nuances of garnet, elegant aroma of ripe plum and hints of chocolate. Great harmony on the palate with silken tannins, harmonious, mature.

Can be stored for more than twenty years.

A perfect companion for roasts, game and ripe cheeses.

Uncork the bottle at least one hour before serving.

Serving temperature: 18-20 °C

