

AMARONE CLASSICO DELLA VALPOLICELLA DOCG

2018 | Red Wine



Italy, Veneto

Zenato

Case Size: 6

Complex, elegant and velvety wine with great structure, the Amarone della Valpolicella Classico opens to a tarry-black colour and dense extraction. The bouquet reveals dark prune, spice, leather and tobacco. The wine shows some bitterness in the mouth with a thick and penetrating finish that sticks to the sides of your mouth. As you would expect, the finish is long and important in terms of its texture.

Vinification:

The manual harvesting of the grapes is followed by de-stemming and traditional maceration for a period of 10 days in stainless steel fermenters. At the end of the alcoholic fermentation, the wine is separated from the skins with gentle pressing and aged in 50/75 hectolitre oak casks for about 12 months.

Grape Varieties: Corvina| Croatina| Oseleta| Rondinella

Classification: DOCG | **ABV:** 16.5% | **Closure:** Natural Cork