

AMARONE DELLA VALPOLICELLA CLASSICO DOCG 'VIGNETI VALLATA DI MARANO'

2019 | Red Wine



Italy, Veneto

Campagnola

Case Size: 6

Deep garnet red colour. Ethereal, vanilla and spicy bouquet, with hints of black cherry, bitter almond and plum. Full, warm, persistent and velvety taste.

Vinification:

The Corvina and Rondinella grapes were hand harvested from hillside vineyards in Marano di Valpolicella at the end of September. The grapes are then traditionally naturally dried on mats for 90 to 100 days. After this period, the grapes are then soft pressed in December/January followed by 30 days maceration on the skins. After fermentation, 60% of the wine is aged for 24 months in large oak barrels and 40% of the wine is aged for 18 months in new French Allier oak barriques. The final assemblage is then carried out and the wine then spends a further 6 months in bottle before release.

Grape Varieties: Corvina| Corvinone| Rondinella

Classification: DOCG | **ABV:** 15.5% | **Closure:** Natural Cork