



Aneri

AMARONE AMARONE GREW OUT OF THE VALPOLICELLA EVOLUTION IN VITICULTURE WHICH BEGAN ABOUT 60 YEARS AGO. ITS PREDECESSOR WAS THE RECIOTO, A SWEET WINE KNOWN SINCE THE ANCIENT ROMAN TIMES.

NAME Amarone Classico della Valpolicella

TYPE Red

DENOMINATION D.O.C.G - Denomination of Controlled and Guaranteed Origin

GRAPES Corvina 30%, Corvinone 40%, Rondinella 20%
Croatina 5%, Sangiovese 5%

VINIFICATION In cement vats, without control over temperatures, with pumping, delestage and punching down techniques for 50 / 60 days

REFINING At least 48 months in low or medium capacity oak casks

ALCOHOL 15,50 % Vol

VOLUME 75 cl.

