

# 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 Classica della Valpolicella

### TYPE

Red

### DENOMINATION

D.O.C. (Denomination of Controlled 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.

