

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.– 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.

