



216 - 750 ml

AMARONE DELLA VALPOLICELLA DOCG

Still Wine

• PRODUCTION AREA

Vineyards in Valpolicella. Average output: 8000-10000 kg of grapes per hectare.

Grapes: Corvina, Rondinella, Corvinone.

Training system: Vertical trellising.

• TECHNOLOGY

The grapes are harvested by hand, then left in drying lodges in the hills until January before being crushed and undergoing the traditional red wine making process, with an extended maceration period lasting 20 to 25 days. The wine is subsequently racked and left in oak barrels for two years. After this time, the wine is bottled and aged in the bottle for a number of months.

• ORGANOLEPTIC CHARACTERISTICS

Colour: Deep and rich, with garnet hues.

Aroma: Complex and spicy, with hints of cinnamon, cherry jam and fruit in spirits.

Taste: Full-flavoured, with notes of black cherries, vanilla and coffee grounds.

• CHEMICAL CHARACTERISTICS

Alcohol by volume (% vol.) 14.50 – 15.50

Sugar (g/l) 5.00 – 6.00

Total acidity (g/l) 5.00 - 6.00

• SERVING TEMPERATURE

The recommended serving temperature is 16°C to 18°C.

• PRESERVATION

Keep in a cool, dry place, away from heat and light.

• AS INDICATED IN THE WINE LIST

Amarone della Valpolicella DOCG - Astoria

