



Wine: Amarone Della Valpolicella DOC
Producer: Alba
Vintage: 2007
Grape: Corvina Veronese 80% Rondinella 20%
Alcohol: 15,5%

Vinification and maturing

The grapes are selected and they are placed in special dry and well aired rooms. After 5 months, the withered grapes are softly pressed. Due to the low temperature, the process of maceration can take longer than a month. This wine is refined for 18 months in large oak casks from Slavonia. Left resting at least 4 months in bottle before being sold.

Tasting notes

Deep intense garnet red in colour. Characteristic perfume that reminds of fruits which grow in the area: cherries, marascas, ribes are enhanced with a hint of spicy oak. The palate is rich, full bodied and complex.

Food pairing

Excellent with roasted red meats, game and strong cheese. A meditation wine.

Serving temperature

16-18°C

(Indeholder sulfitter)

