

AMARONE DELLA VALPOLICELLA

Antonio Gaudio

Denominazione di Origine Controllata e Garantita

RED WINE

PRODUCT OF ITALY

Net. Cont. 750 ml



Grapes varieties:

Corvina Veronese, Corvinone, Rondinella.

Harvest:

The integrity of the bunches at the time of crushing is safeguarded with the use of manual and mechanical techniques.

Vinification and Refinement:

Grapes are raisin-dried for at least 4 months after harvesting, losing at least 40% of their weight.

Fermentation temperature between 18° and 22° C.
Maceration time: 20 days.

Maturation for at least 18 months in oak barriques.

Refinement in the bottle.

Tasting Notes:

Intense ruby red color with nuances of garnet, elegant aroma of ripe plum and hints of chocolate.

Great harmony on the palate with silken tannins, harmonious, mature.

Food Pairing:

It is perfect with game, braised meats or mature cheeses.

Suggested Serving temperature:

17° -19° C.