



IS Amarone della Valpolicella Classico 2009

"Awards: International Wine Review 94 pts"



Region : Veneto

Varietals : Corvina, 45%, Corvinone 30%, Rondinella 20%, Oseleta 5%

Tasting Notes :

Persistent and intense, with aromas of cherry, bitter almond, vanilla. Warm, full bodied, elegant, round and velvety. Intense deep ruby red color, tending to garnet.

Vinification : Vinification Maturing: The best grapes are placed in wooden boxes and left to dry from, October and for 110 days, with periodical checks. Natural drying without using dryers.

Aging: In Slovenian wood barrels and French barriques for 24 months. Later this Amarone remains in new French oak barrels for 15 months. Total 40 months aging in wood.

Food Pairing : Perfect with red meats, game and aged cheeses

"Dedicated to my daughter Isabella, like her, this wine has a strong and determined character. It is a dedication for you all, to those that get excited from a glass of Amarone, to all those who understand the wonderful bond that exist between a winemaker and its land expressed in the wine he produces. A stainless bond between a father and his daughter."