

Amarone della Valpolicella Classico



Designation

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Grape varieties

80% Corvina Veronese, 20% Rondinella

Production area

Valpolicella Classica, Tenuta Novare Estate in Arbizzano di Negrar

Soil

Limestone and basalt

Training system

Double Guyot

Average age of vines

20 years

Winemaking

Grapes are dried in traditional drying rooms, without forcing temperature or humidity controls. Then they rest on racks for 120 days and are crushed in early January.

Ageing

For 7 years in 60-hectolitre Slavonian oak barrels

Bottle maturation

At least 1 year




Alcohol content

15%

An iconic wine, full of personality, where elegance always prevails over power. Complex, balanced and well-orchestrated, with extraordinary longevity.

An intense red colour with garnet highlights. The nose is marked by typical notes of plum, cherry and morello, followed by tea leaves, liquorice and spices. The palate reveals overtones of red berries, sweetened by soft spicy notes, in perfect balance with the acidity and tannins.

Formats

-  0,75 l
-  1,5 l
-  3 l