

Amarone della Valpolicella Valpantena



Designation

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Grape varieties

80% Corvina Veronese, 20% Rondinella

Production area

Valpantena

Soil

Marl-limestone on the eastern slope of the valley and clay-limestone on the western slope

Training system

Guyot and Pergola

Average age of vines

15 - 20 years

Winemaking

Grapes are dried in drying rooms in the Grezzana winery. Fermentation with long maceration on the skins to extract the fruity notes.

Ageing

In 30-, 54- and 75-hectolitre barrels for 24 months

Bottle maturation




6 months

Alcohol content

15.5%

With an intense ruby colour, it offers up great aromatic richness on the nose, fruity notes of cherry and blackberry and spicy overtones of cinnamon and pepper. The caressing, soft and creamy palate gives way to an intense and persistent finish, with close-knit, meaty tannins.

Formats

-  0,375 l
-  0,75 l
-  1,5 l