



ANTICHE TERRE[®]
VENETE

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AMARONE DELLA VALPOLICELLA

CLASSIFICATION. Dry Red Wine D.O.C.G..

GRAPES. Corvina Veronese, Corvinone, Rondinella.

PRODUCTION PROCESS. The Amarone is a noble wine produced from just the best bunches, collected by hand and placed in cassette for 3 to 4 months to go through the process of the so called "appassimento" withering or drying of the grapes. This process concentrates the sugar content from 25% to 30% and enables other natural chemical processes to take place inside the drying berries. The dried grapes are then turned into thick must composed by the skin and the juice and fermented slowly for about 15 to 20 days. The wine is then separated and placed in stainless steel tanks, where the malolectic fermentation is completed. After this process the wine is then placed in small oak barrels to mature for 12 to 18 months.

TOTAL ACIDITY, IN TARTARIC ACID. 5.9 grams per liter.

SHELF LIFE. If the wine is stored properly at a constant temperature around 15 °C, in horizontal position in absence of light, it will be preserved perfectly for 8 to 12 years.

COLOR. Intense, deep garnet red.

NOSE. Spicy of plum and cherry with a hint of raspberry.

TASTE. Soft, velvety, full bodied with a slight aromatic lingering aftertaste.

SERVE. Decantation at least an hour before serving, ideally served in large, deep glasses.

FOOD MATCHING. Excellent with most red and grilled meat, game or with hard texture mature cheese.