

Amarone della Valpolicella DOCG Riserva

Appellation: Amarone della Valpolicella DOCG Riserva

Production Area: Valpolicella, Verona – Veneto, Italy

Grape Varieties:

- 75% Corvina
- 10% Corvinone
- 10% Rondinella
- 5% Molinara

Harvest:

The grapes were hand-harvested and carefully selected in the second ten days of September.

Harvesting took place in 5 kg crates in a vineyard located at the top of the hill (120 meters above sea level), on volcanic soil.

Appassimento (Drying Process):

Natural drying for 90 days. During this period, the grapes lost approximately 45% of their weight, concentrating sugars, aromas, and structure.

Vinification:

Gentle pressing followed by alcoholic fermentation with selected yeasts at controlled temperatures. At the end of fermentation, the wine was transferred into barriques for aging.

Aging:

The wine matured for at least 8 years in 6 new French oak barriques, enhancing its complexity and structure.

It was then aged for an additional 4 years in bottle to achieve a perfect balance of power, concentration, terroir expression, and elegance.

Alcohol Content: 16% vol

Formats: 0.75 L and 1.5 L (in individual gift boxes)

Serving Temperature: 16–19°C

Aging Potential: Over 20 years

Tasting Notes:

Deep garnet red color. The nose reveals complex aromas of spirit-soaked red fruit, sweet spices, cocoa, and tobacco. On the palate, it is powerful, velvety, and profound, with notes of ginger, well-integrated tannins, and an exceptionally long finish.

Suggested Pairings:

Perfect with rich dishes such as braised meats, game, aged cheeses, or for contemplative sipping.