

AMARONE DELLA VALPOLICELLA DOCG VALPANTENA

Dark ruby-red wine. Mellow overtone of ripe red fruit and hint of spices and leather, full-bodied, embracing and mellow, with a rare elegance and long persisting taste in the mouth. Ideal for second courses of game, minced red meat, mature cheeses, an excellent drink also between meals.



CODE 223201 (0,75l)

DENOMINATION Amarone della Valpolicella DOCG Valpantena

PRODUCER Azienda Agricola CORTE FIGARETTO

PRODUCTION ZONE Poiano (VR)

NOTES Collected in boxes and dried 120 days in the fruit storage room with subsequent ageing of 24 months in oak casks and 6 months in bottles



Corvina, Rondinella, Molinara, Oseleta, Corvinone and Creatina



16%



Dark ruby-red



Delicate overtone of ripe red fruit and hint of spices and leather



Full-bodied, embracing, mellow, with rare elegance and long persistence



16-18°C



Second courses of game, minced red meat, mature cheeses, an excellent drink also between meals

