

Az. Agricola Fumane
Daide Ceradini

Amarone della Valpolicella Classico

DOCG



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards in Fumane.



Grapes. Corvina Veronese and Corvinone Veronese 60%, Rondinella 30%, Molinara 10%. Bunches are hand picked and rigorously selected at the end of September.



Vinification. Soft pressing of the grapes in December/January, followed by a 30-days maceration on the skins.



Ageing. 60% of the wine is refined for 24 months in big Oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in the bottle.



Tasting Notes. Deep bright, ruby red colour with violet edge. Powerful bouquet and intense aromas of cherry, ripe plum, toasted almond and vanilla. Full-bodied wine with round and rich flavor.



Analysis. Alcohol: 15,3% Vol; Total Acidity: 5,95; Residual Sugar: 7,2 g/l; Dry Extract: 33 g/l.



Food pairings. Traditionally enjoyed with game, roasted and grilled meats, full flavored dishes and well mature cheeses. Recommended drinking temperature 18°-19°.



Bottle. "Borgognotta", 750 ml.

