

AMARONE DELLA VALPOLICELLA

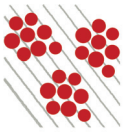
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



In the Illasi Valley. Tuffaceous and alluvial soils



Starting around the middle of September, the grapes are hand-picked and selected, then placed in small crates. Long drying of the grapes in the fruttai, the perfect location for the drying process



Corvina, Corvinone, Rondinella



Roller crushing and destemming. Fermentation at controlled temperature and long maceration. Aged in oak barrels then refined in the bottle.



15% vol



Grilled and braised meat with sauce, game and very mature and sharp cheese.



Colour: deep ruby red
Bouquet: spicy, hints of cooked red fruits
Taste: full, velvety, harmonious



18 - 20°C



750 ml



TENUTA
CASALETTI
IN VAL D'ILLASI