

USA

Schenk
family



AMARONE DELLA VALPOLICELLA DOCG

Grapes

Corvina, Corvinone, Rondinella

Production Area

Veneto

Vinification

Grapes are picked manually and then placed on traditional racks and kept in a well-ventilated room where temperature and humidity are constant. During this drying process the grapes lose about 35% of their weight, the aromas and flavors are therefore enhanced. The result obtained from the particular method is an excellent red wine of persistent perfume, well-balanced, with an important structure suitable for being aged.

Description

Intense ruby red with garnet hints Complex fruity bouquet with notes of cherry, black cherry, mixed berries, vanilla, raisins, and tropical fruits. In the mouth it full-bodied, rich, soft, and velvety.

Food Pairing

An ideal accompaniment to game and tasty cuisine. Excellent also as a meditation wine.

Serving Temperature

68°-71°F. It is suggested to decant at least one hour before serving.

Characteristics

Alcohol: 15.0% vol.

Size: 750 ml