



Amarone della Valpolicella DOC Classico "Moròpio" 2012

GRAPE VARIETIES

Corvinone, Rondinella and a small percentage of Molinara

WINEMAKING

Between the end of December and the end of January grapes are pressed in a de-stemming winepress and then left to macerate at a cold temperature for 7-10 days, followed by a 20-day fermentation in steel containers with automatically controlled temperature and indigenous yeasts. 1/2 rimontage is carried out.

AGEING

The wine is aged in oak, cherry and chestnut barrels, and a small part in mulberry wood barrels for 24 months, then in bottles for 6-12 months.

ANALYTIC DATA

Alcohol content: 15,5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ruby red color with garnet reflections.

Bouquet of dried flowers, black cherry jam and sour cherry; hints of sweet spices, boero chocolate, wild flower honey, vine bark and green olives are detectable.

Typical flavour of Marano tart and elegant, dry and a little sweet, warm and smooth flavour, with a velvety, smooth tannin palate.

GASTRONOMY

Ideal with game and braised, stewed or salami red meats, grilled meat, slightly spicy mature cheeses. Try it with donkey stew.

Serving temperature 18–20 °C

AVAILABLE FORMATS

75 cl

