



Amarone della Valpolicella



-Le Arche-



VINIFICATION

The grapes are crushed and destemmed. Fermentation takes place at a controlled temperature between 12°C and 23°C. Maceration lasts for 30 days, including 12 days at low temperature. Manual punch-downs are carried out three times a day. Malolactic fermentation follows.



AGEING

Aged in oak barrels for 24 months, followed by 6 months of bottle ageing.



TASTING NOTES



Deep garnet red, dense and compact.

On the nose it is intense and persistent, with floral notes and aromas of cherries in spirit and dried plum, enriched by a wide range of sweet spices.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

15%



GRAPE VARIETIES

Corvina, Corvinone, Rondinella

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, on the second decade of December



On the palate it reveals great structure and smoothness, supported by velvety tannins.