

Amarone della Valpolicella Riserva

-Silvano Piacentini-



VINIFICATION

The carefully selected grapes are left to dry in well-ventilated lofts for 3-4 months. After pressing, the must undergoes skin maceration for 15-20 days at a controlled temperature of 23-25 °C.



AGEING

At the end of vinification, the wine is aged for 36 months in Slavonian oak barrels, followed by a further 6 months of bottle ageing before release.



Intense, deep ruby-garnet colour.



TASTING NOTES



The bouquet reveals ripe fruit and jammy notes, enriched by fresh nuances of candied citrus peel and an elegant hint of aromatic herbs.



Italy
Veneto
Verona



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

15,5%



GRAPE VARIETIES

68% Corvina
24% Corvinone
2% Rondinella

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, October



On the palate it is warm, rich, and structured, once again marked by a captivating fruit personality that unfolds into a very long finish.