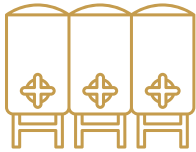


Amarone della Valpolicella

-Silvano Piacentini-

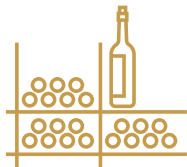


Italy
Veneto
Verona



VINIFICATION

The grapes are harvested into plateaux and left to dry for 3-4 months in well-ventilated lofts. The must is then vinified in stainless steel tanks at a controlled temperature of 23-25 °C, with 15-20 days of skin maceration.



AGEING

After vinification, the wine ages for 36 months in 5-hl French oak tonneaux.



Deep ruby-red colour.



TASTING NOTES



On the nose it is warm and spicy, marked by a luscious memory of fully ripe fruit and lifted by a delicate citrus touch.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

15%



GRAPE VARIETIES

65% Corvina
12% Corvinone
23% Rondinella

AGRICULTURAL SYSTEM

Conventional

HARVEST

Late September - early October



The palate is soft, enveloping, and velvety, with a complex yet elegant structure.