



San Michele

AMARONE DELLA VALPOLICELLA CLASSICO

APPELLATION

Amarone Classico della Valpolicella DOCG

GRAPE VARIETIES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Valpolicella Classica

VINIFICATION PROCESS

Drying of the grapes for about four months; fermentation partly in steel and partly in oak vats.

AGEING

In oak barrels

BOTTLING

About 36 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: clear, ruby red, with garnet reflections.

Aroma: intense aroma, perfume of spices, cherry jam, red berries.

Taste: intense and extremely persistent, velvety, full-bodied.

SERVING TEMPERATURE

18-20 °C

SERVING SUGGESTION

Excellent with braised meats, rich stews and roasted and grilled meats including game, seasoned or spicy cheese, risotto with Amarone.

It remains, however, a great wine for meditation.