



San Michele



AMARONE DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita

CLASSICO

GRAPE VARIETIES

Corvina, Corvinone, Rondinella, Oseleta.

PRODUCTION AREA

Valpolicella Classica.

VINIFICATION PROCESS

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

AGEING

24 months in barrique and tonneau and then 24 months in oak barrels 50 hl.

BOTTLING

About 48 months after fermentation.

ORGANOLEPTIC QUALITIES

Colour: clear, deep 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.

