

Type of wine
Dry D.O.C. red

Grape varieties
60% Corvina Veronese, 20% Rondinella, 10% Corvinone,
10% Sangiovese.

Production zone
San Pietro in Cariano and Pedemonte di Valpolicella.

Type of soil
Predominantly limestone, with lots of rocks.

Training system
Trentino-type pergola with, on average, 35 year-old vines

Yield
10,000 kg/ha

Production process
The finest selection of Valpolicella of the current vintage is pumped onto the skins of the dried grapes that have just been used to make the Amarone. These are still impregnated with sugars and yeast cells, and so set off a second fermentation, thus increasing the wine's level of alcohol, as well as enriching its color, extract and aromas and thus improving its aging potential. After maturing for 18 months in 35hl oak casks, a product is obtained which displays remarkable balance and structure. It has also acquired new aromatic tones and its color has become totally stable. It spends a further 6 months in bottle prior to release.

Tasting note
Characterized by an intense ruby red color, it reveals a very broad, persistent bouquet with fruity notes of blackcurrants, blackberries and plums, alternating with faint hints of vanilla. On the palate it is mouth-filling and displays great depth, concentration and staying power.

Serving suggestions
It goes admirably with elaborate pasta or rice dishes, red meats, game, cutlets and chops, as well as with roasts and moderately mature cheeses.

Serving temperature
18°C (64°F)



750 ml