

amarone della valpolicella classico DOC

farina
veneto

Amarone is the pride of the Valpolicella and the secret to this superb wine lies in the selection of the grapes that are then dried on wooden trays. Meticulous control is exercised during the drying process, which lasts until January/February when the grapes are finally pressed. The wine is then aged for 3–4 years in Slovenian oak barrels, then aged 1 more year in bottles to attain its completeness and nobility.

grape varieties:

70% Corvina, 20% Rondinella and 10% Molinara

exposure:

Northwest/Southwest

altitude:

300m A.S.L.

soil:

Volcanic-calcareous-gravelly

alcohol:

14.50%

tasting notes:

This wine presents itself in a red-garnet color with orange edges, and with an ethereal and spicy fragrance. In the mouth, it is warm, robust, full-bodied, velvety, pleasantly bitter and harmonious. An excellent wine for game dishes and seasoned cheeses.



Wine Enthusiast

2004 Amarone

91 points

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