

# amarone della valpolicella classico DOC

## description:

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 continued care during aging over the next four or five years gives this wine its completeness and nobility.

## region:



veneto

## producer:

Remo Farina

## grape varieties:

65% Corvina, 25% Rondinella, 10% Molinara and other

## exposure:

North-West/South-West

## 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 Spectator**

1995 Amarone

90 points

**banville&jones**  
WINE MERCHANTS

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