

# AMARONE DELLA VALPOLICELLA DOCG

Amarone is a great red wine from the Veneto region, famous throughout the world as the ambassador for Italian winemaking excellence. It is produced from native Valpolicella grapes such as Corvina, Rondinella, Corvinone and Molinara, which are left to dry for a few months until they reach a remarkable aromatic richness. Prestige and quality are recognised throughout the world: elegance, structure and complexity that reached the top of the world wine scene.



Terre Molin

DELLA VALPOLICELLA AZIONE DI ORIGINE CONTROLLATA E GARANTITÀ

## AMARONE DELLA VALPOLICELLA DOCG

#### ൽ GRAPES

Corvina Veronese and Corvinone Veronese, Rondinella.

### VINIFICATION

Bunches are hand-picked and rigorously selected at the end of September. Soft pressing of the grapes in December/January, followed by maceration on the skins of 30 days.

#### AGING [::•

60% of the wine is refined for 24 months in big oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in bottles.



## Eerre Molin

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Bouquet: The scent of dried plums and cherries with hints of undergrowth and dried mushrooms.

Taste: ripe red fruits embellished with cinnamon and vanilla. The older it gets it achieve leather, tanned tobacco and roasted coffee. The fruity aromas are reminiscent of black cherry, currant, cherry and wild berries. It can reach an aging of over 20 years



Serving temperature: 18-20°C

(**\*** Recommended to open the bottle at least 1 hour before drinking

## FOOD PAIRING

Amarone della Valpolicella is among the most prestigious Italian red  $((\mathbb{P}))$ wines. A wine to be opened in special occasions, or as a "meditation" wine, however the best matching of Amarone is with foods having intense and complex flavors to balance the power and structure of the wine. Game, tasty meat, braised and roasted meat with spicy condiments or aged cheese.

## Ean code 8013345000071

| BOTTLE | CASE | CS WEIGHT KG | CASE /<br>PALLET | CASES /<br>LAYER | PLL<br>WEGHT KG |
|--------|------|--------------|------------------|------------------|-----------------|
| 750ml  | 6    | 8,50         | 95               | 19 x 5           | 830             |
| 750 ml | 12   | 17,00        | 55               | 11x 5            | 960             |



