



CA'STORICA

AMARONE DELLA VALPOLICELLA

DOCG

VARIETAL(S):

CORVINA, MOLINARA, RONDINELLA

ALCOHOL CONTENTS:

14%

TASTING NOTES:

BOLD AND FULL-BODIED, SOFT AND WELL-BALANCED TANNINS. THIS TIMELESS WINE HAVE A FULLY BLOOMED ROSE BUD AROMATICS, WITH FRUITY TASTING NOTES OF RIPE DARK CHERRIES. THIS, WHILE BEING ACCOMPANIED BY THE COMPLEXITY OF EARTHY, DEEPER NOTES WITH A SUBTLE HINT OF SPICES.

PAIRS WITH:

BEST PAIRED WITH RISOTTO, PASTA, RED MEATS LIKE BEEF AND GAME, RICH CHEESES OR ON ITS OWN. FOR BEST RESULTS, OPEN THE WINE 30 MINUTES BEFORE DRINKING TO ALLOW IT TO BREATHE. SERVE AT ROOM TEMPERATURE OR 68°F / 20°C.

MORE INFORMATION:

AMARONE DELLA VALPOLICELLA IS MADE IN THE "APPASSIMENTO" METHOD (DRYING OF THE GRAPES). TRADITIONALLY IT IS AGED IN WOOD THEN BOTTLE AGED FOR AT LEAST 6 MONTHS PRIOR TO RELEASE.

