



SECOLI

AMARONE DELLA VALPOLICELLA

RISERVA DOCG

VARIETAL(S):

RONDINELLA, MOLINARA, CORVINA

ALCOHOL CONTENTS:

14.5%

TASTING NOTES:

AMARONE IS BOLD IN FLAVOR, WITH A RICH AND SILKY MID-PALATE. HAS NOTES OF CANDIED PLUMS, CHERRIES, TOBACCO, AND ROASTED COFFEE FOLLOWED BY A LONG LINGERING CHOCOLATEY FINISH.

PAIRS WITH:

STEAK, GAME, AND RICH CHEESES ARE ALL EXCELLENT CHOICES. IT IS ALSO THE PERFECT AFTER-DINNER WINE. FOR BEST RESULTS, OPEN THE WINE 30 MINUTES BEFORE DRINKING TO ALLOW IT TO BREATHE.

MORE INFORMATION:

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

