



Denominazione / Product name

Regione / Region

Tipologia / Type

Uvaggio / Grapes

Amarone D.O.C.G.

Veneto

Vino Rosso / Red Wine

40% Corvina, 30% Rondinella, 15% Molinara
10% Negrara, 5% Croatina

Produzione / Production

Vendemmia / Vintage

Vinificazione / Vinification process

Fine di Ottobre / End of October

In fermentini di acciaio inox, in aprile

In stainless steel casks, in April, after the drying process.

Affinamento / Maturation

Minimo un anno in grandi botti di rovere

At least 1 year in big oak barrels

Dati tecnici / Technical Data

Alcohol / % Vol.

15 %

Zuccheri / Sugars g / lt

5, 50

Acidità tot./ Acidity g / lt

5, 05

Anidride Solf. tot. / Sulfites tot. mg / lt

95

Confezionamento / Packing

Borgognotta 75 CL

EAN bottiglia / EAN code x bottle

8027979000147

EAN cartone / EAN code x case

8027979010146

PALLET EPAL-EUR

80 x 120

Bottiglie x cartone / Bottles x Case

6

Strati x pallet / Lyer x Pallet

5

Cartoni x pallet / cases x pallet

120

Cartoni x strato / cases x layer

24

H PALLET cm

170

H cartoni / case cm

31

Lung. / length case cm

16

Larg cart. / width case cm

23

Peso cart. / weight case kg

7, 2

Peso pallet / weight pallet kg

890

TASTING NOTES

In making Amarone, the best grapes harvested at the end of October are dried on straw mats before pressing, which concentrates their flavors into a heady, plummy intensity. It is an extremely deep blood-red/black wine. It has an extraordinarily complex vinous bouquet laced with stewed cherries. On the palate it is lusciously full and warm, with all-enveloping fruit, velvety tannins, and a long finish. Hardly drinkable alone, this needs to be paired with some seriously flavorful like heavy foods. Serving temperature: 18 °C.