

LE POESIE

AMARONE DELLA VALPOLICELLA D.O.C.G

An opulent wine solidly within the classic Verona tradition. The grape clusters are hand-picked from hillside vineyards in Valpolicella and placed to dry for three months in special drying lofts. The Amarone then ages at least 24 months in fine-grained oak casks. Deep ruby red in colour with garnet highlights. Very fruity, with hints of cherry, black cherry, wild berry fruit, and chocolate.

Best enjoyed at 18°C.

Grapes: Corvina 70%, Molinara e Rondinella 30%.
Alcohol

Vinification: in specialised fermenters, then maturation in traditional large oak casks.

