



## Amarone della Valpolicella 2020



**APPELLATION**  
DOCG



**PRODUCTION AREA**  
Valpolicella, Veneto.



**GRAPES**  
Corvina  
Rondinella  
Molinara



**ALCOHOL LEVEL**  
15,5% vol.



**SERVING TEMP.**  
16°-18°



**AVAILABLE SIZE**  
750 ml - 1500 ml

### 2020 VINTAGE

The grape harvest began earlier than in 2019 with the selection of the bunches to be dried already in the first days of September. The first three weeks were characterized by good weather and almost summer temperatures, while at the end of the month they dropped by ten degrees due to a perturbation, marking the end of summer and the beginning of autumn.

The quality of the grapes was decidedly good and, once again, the hilly part of Valpolicella gave excellent wines for long aging.

### VINIFICATION AND AGEING

The grapes are semi-dried on trays, in well-ventilated rooms, for about 120 days. The must is macerated on the skins for seven to eight days and vinification ensues at a low temperature. Fermentation is long and slow, lasting from four to six weeks. The wine then matures in 30-hectoliter (792 gallons) Slavonian oak barrels for two years, and for a further six months in bottle before being released onto the market.

### COLOUR

Garnet-red with brilliant ruby reflections.

### BOUQUET

Broad and nuanced, with scents of wild berries.

### FLAVOUR

Majestic and velvety, with richly fruity dried grape tones.

### FOOD MATCHES

A wine for accompanying refined dishes (especially prime cuts of meat) and very mature cheeses. It can also be enjoyed on its own at the end of a meal.

