



Amarone della Valpolicella

CLASSICO DOCG BIO



Grapes: 73% Corvina, 17% Rondinella, 10% Corvinone

Amarone, the symbol of Valpolicella, is an elegant, powerful, and long-lived dry red wine. It is made from grapes harvested from vineyards older than 20 years, collected in 6 kg crates and dried for about 100 days, during which aromas and structure are concentrated. After drying, the grapes are crushed and fermented in cement tanks, with a maceration of about 30 days. The wine then matures for 36 months in oak barrels, followed by 12 months of bottle ageing, resulting in a balanced, refined, and complex wine.

Colour: intense ruby red with garnet reflections.

Aromas: the complexity of the aromas begins with delicate floral notes of peonies and roses, evolving into maraschino cherries and dried red plums. Cloves, peat, and licorice emerge, imparting a balsamic and fresh character.

Structure: the taste is warm and enveloping. The velvety tannins, which provide persistence and depth, interact with the balsamic aromas, making the taste both pleasant and fresh.

Pairings: so intense, it requires equally flavorful dishes such as game and braised meats.

Serving Temperature: 16 - 18 °C

Formats: 750 ml, 1500 ml, 3000 ml



IT BIO 009
AGRICOLTURA ITALIA

LA DAMA Società Agricola

Via Quintarelli, 39 - 37024 NEGRAR DI VALPOLICELLA (VR) P.i.v.a. 03667360238
Tel: +39 045 6000728 Fax: +39 045 6011442 info@ladamavini.it - www.ladamavini.it