

Antonio Roncolato Vigne & Vini

AMARONE DELLA VALPOLICELLA DOCG

Only produced in the best vintages in limited number, it is the result of a careful selection of the grapes, a long drying process and refinement in French oak barrels. It is an important wine for special occasions or as meditation wine.

ALCOHOL CONTENT: 15%

GRAPES: Corvina 50%, Corvinone 30%, Rondinella 15%,

Oseleta 5%

origin area: Valpolicella Doc area, Lavagno

soil: calcareous

TRAINING SYSTEM: pergola veronese **YIELDS PER HECTARE**: 40 q.li/ha

HARVEST: Late September. The grapes are selected and hand-picked when they reach the best ripening and laid on

trays.

VINIFICATION: The grapes goes through a drying process for about 4/5 months, in order to get a high concentration of the sugar and its phenolic components. Following, a lengthy period of maceration.

AGEING AND REFINING: Aged in French oak barriques and tonneaux for 12/15 months. Further 2 years of bottle-ageing. TASTING NOTES: Intense ruby-garnet in colour. Ethereal nose of small red fruits, blackberries, currants and cherries in alcohol. Scents of vanilla, tobacco and spices, imparted by the wood ageing and a delicate earthy fragrance. Complex on the palate. With a lovely mineral imprint, well-balanced and bodied, releases soft and smooth tannins. Warm long-lasting finish with reminiscences of prunes.





GILBERT & GAILLARD

Deep garnet with bricking. Racy nose suffused with smocky, spicy perfumes, plum and liquorice. A silky attack flows into a velvety, powerful, dense and very harmonious palate followed by a persistent spicy finish. A superb, textbook Amarone.

F		ecommended glass	Serving temperature		Food pairing	
	Ŧ	Balloon glass	<u>[</u>	Serve at 14-16°C	101	Traditionally paired with game dishes, braised meat, stew and long seasoned cheeses.