

WINE PROFILE

**Valpolicella Classico Amarone**  
Valpolicella Classico Amarone DOCG

PRODUCER : Mani di Bacco  
WINEMAKER : Marco Borghetti  
BRAND : Mani di Bacco

AVAILABLE IN :  
std size 0.75 lt

AREA : Valpolicella Classica  
(Verona, Veneto, Italy)  
VINEYARD : vineyards on the hills

TECHNICAL DATA:

ALCOHOL : 15,5 % vol.  
SUGAR : 4,2 g/l  
ACIDITY : 5,43 g/l  
EXTRACT : 34.9 g/l  
GRAPES : Corvina, Corvinone,  
Rondinella

WINERY NOTES:

Selected grapes are picked on harvest, then left to dry in plateaux and stored in a temperature and humidity controlled area (*fruttaio*) for a few months. This grants the concentration of all natural characteristics (sugar, tannins, color, perfumes) in the grapes.

Vinification is carried out at high temperature (20/26°C) to extract the maximum from the skin (mainly aroma and color).

Fermentation takes place in steel tanks, and temperatures and pump-overs are constantly controlled. Given the high level of sugar in the grapes, fermentation is a long and delicate process (the skins should not break).

After the fermentation, the wine is separated from the skins, and stays in steel tanks a few months, clearing itself. Then the wine ages 30/36 months in french oak barrels before bottling.

TASTING NOTES:

STYLE A meditation wine, to swirl and sip while enjoying its smooth evolution over time.

EYE full deep ruby red, clear

NOSE dry red fruits, with wood aromas

MOUTH dry, full bodied and strong, significant round tannins with an high level alcohol which enhance all aromas and leaves your mouth with a vigorous and persistent flavor

FOOD PAIRING Pairs well with very strong flavored food

