



PLENUM

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



In the Illasi Valley. Alluvial soils with stratified calcareous marine rocks underlying



Starting around the middle of September, the loosely-packed bunches are hand-picked, then placed in small crates. Long drying of the grapes in the fruttai, the perfect location for the drying process



Corvina, Corvinone, Rondinella



Roller crushing and destemming. Fermentation at controlled temperature and long maceration with at least two rackings. Long ageing in oak barrels then the wine matures in the bottle.



16% vol



Excellent with hearty meat and game dishes, as well as mature and strongly-flavoured cheeses. Try it with dark chocolate. A wine to be sipped slowly in convivial company. A meditation wine.



Colour: deep ruby red
Bouquet: spicy, typical and intense
Taste: full, velvety, balanced



18 - 20°C



750 ml
1,5l - 3l - 5l



VILLA
CANESTRARI
WINES
dal 1888