



1888

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 and other grape varieties



Roller crushing and destemming of the dried grapes. Fermentation in vats at controlled temperature and long maceration with a daily racking. Long ageing in oak barriques and tonneaux for at least 36 months. Long bottle maturation.



16,5% vol



Ideal with grilled and hearty meats, roasts and game dishes, as well as very mature and strongly-flavoured cheeses, accompanied with mostarda (italian chutney). Meditation wine.



Colour: deep ruby red with garnet highlights
Bouquet: spicy and typical
Taste: full, warm and velvety, slightly toasted on the finish



18 - 20°C



750 ml
1,5 l



VILLA CANESTRARI
WINES
dal 1888