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## Amarone della Valpolicella

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<b>Wine Type</b>	Red still wine
<b>Denomination</b>	Amarone della Valpolicella D.O.C.G.
<b>Grapes</b>	Corvina, Corvinone, Rondinella, Others
<b>Alcohol (%VOL)</b>	15% vol
<b>Residual sugar</b>	7 g/liter
<b>Total acidity</b>	5,6 g/liter
<b>Sizes available</b>	750ml
<b>Serve at</b>	18-20° C
<b>Method of Production</b>	Grapes are dried in controlled warehouses in hillside locations till January. Fermentation on skin contact with traditional and constant pumping over. Oak wood aging for 24 months.
<b>Tasting Notes</b>	Castelforte Amarone della Valpolicella is a full-bodied red wine. The long, slow fermentation gives this wine a deep garnet red color, a complex bouquet of cinnamon, cherry jam and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee on the finish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.