

SENSI

FAMILY OF WINEMAKERS SINCE 1890

AMARONE DELLA VALPOLICELLA DOCG

Classification: Amarone della Valpolicella Classico d.o.c.

Type of wine: dry red

Alcohol content: 15%

First year of production: 2012

Production area: Classic Valpolicella

Soil type: limy-clayey and stony

Grapes: Corvina 45% min, 95% max; Rondinella 5% min, 30% max

Cultivation system: traditional Veronese trellis

Yield per hectare: no more than 120 quintal/hectare

Harvest time: end of September

Wine-making: the grapes are pressed, with very low wine yields, after 120 days of traditional drying in special rooms (fruttai), facilitating the concentration of sugar. The must is slowly fermented for 18-20 days in contact with the grapes skins at a controlled temperature of 22-24° C

Aging: at least 24 months of which partly in oak barrels

Color: deep garnet red

Scent: Amarone expresses the typical fruity aromas of cherry, black cherry and wild-berry jam, together with elegant hints of sweet spices and dark chocolate and aging aromas such as roasted coffee, vanilla and tobacco alongside red fruits, such as red currants and raspberry.

Taste: this is a wine of great structure, warm, soft and velvety; it highlights a charming and fruity fullness, combined with elegant sensations with good acidity. It retains its fruity characteristics and is pleasantly long towards the end.

Pairing: ideal with roasts, game meat, braised beef and aged cheeses. In the area of origin, it is served with traditional Veronese trays of mixed boiled meats. Perfect for the preparation of the typical Amarone risotto. It can be served, in an unconventional combination, even with a slice of raw red tuna or a slightly seared tuna steak.

Notes: a fantastic Veronese wine that can be uncorked immediately or aged for many years.

