



## ROSSO VENETO IGT

### Grapes

Red grapes traditionally cultivated in Veneto Region

### Production Area

Veneto

### Vinification

Amicone is obtained from a unique blend of selected red grapes cultivated in Veneto region. Part of these grapes undergoes a particular overripe process in the vineyards, followed by fermentation in stainless steel tanks. Another part of the grapes undergoes a special drying process in wooden crates in rooms at controlled temperature. The grapes are then pressed and vinified. Once obtained the final blend, part of it goes into a slow maturation process in tonneaux for 12 months.

### Description

Ruby red color with delicate and vinous bouquet characterized by intense raspberry and black cherry aroma. In the mouth, it is full-bodied, soft and velvety, with hints of spices and chocolate thanks to the slow aging in tonneaux.

### Food pairing

Ideal accompaniment to first courses, red meats, game, roasted meat and cheese.

### Serving temperature

16°-18°C. It is suggested to decant at least one hour before serving.

### Bottle

Embossed Burgundy

### Characteristics

Alcohol: 14 % vol.  
Residual sugar: 12 g/l

# AMICONE



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