

Remo Farina

*Amarone della Valpolicella Classico DOC*



Amarone is the pride of the Valpolicella and the secret to this superb wine lies in the selection of the grapes that are then dried on plastic trays. Meticulous control is exercised during the drying process, which lasts until January/February when the grapes are finally pressed. The wine is then aged for 2 years in Slovenian oak barrels, then aged 1 more year in bottles to attain its completeness and nobility.

Luca Gardini, one of Italy's most famous sommeliers, ranked the 2012 Amarone della Valpolicella as 29th out of his lineup of the 50 best wines in the world.

**Grape varieties :** 70% Corvina, 20% Rondinella and 10% Molinara

**Altitude :** 300m ASL

**Vineyard age :** 25-35 years old

**Grape yield :** 120 hl/hc

**Exposure :** Northwest/Southwest

**Soil :** Volcanic-calcareous-gravelly

**Alcohol :** 14.5%

**Tasting notes :**

This wine presents itself in a red-garnet color with orange edges, and with an ethereal and spicy fragrance. In the mouth, it is warm, robust, full-bodied, velvety, pleasantly bitter and harmonious. An excellent wine for game dishes and seasoned cheeses.

**Press Notes**

James Suckling

2015

93 points

AG Vinous

2012

90 points

