

Cantine di Ora

Amicone Rosso Veneto IGT



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

Grape varieties : Grapes that are indigenous to the Veneto region

Alcohol : 14%

Residual Sugar : 12 g/l

Tasting notes :

Ruby red color with a delicate and appealing bouquet characterized by intense raspberry and black cherry aromas. In the mouth, the wine is full-bodied, soft and velvety, with hints of spices and chocolate as a result of slow aging in tonneaux. An ideal match with cheese and charcuterie plates or roasted meats.

