

## Farina

### *Amarone della Valpolicella Classico DOCG*

Location of the Vineyards: San Pietro  
in Cariano

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

**Altitude** 350m ASL

**Soil** A portion of calcareous matrix  
with gravelly outcrops, or layered with  
basalts. A minor presence of clay and  
alluvial.

**Alcohol** 15%

#### Tasting notes

Dark red ruby color, developing garnet hues with age. Ethereal spicy aromas  
with ripe dark marasca cherry. Robust full-bodied with a velvety mouthfeel  
and a pleasantly bitter finish. Excellent paired with game, roasted meats and  
aged cheeses.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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