

Farina

Amarone della Valpolicella Classico **DOCG**

Location of the Vineyards: San Pietro
in Cariano

Grape varieties 50% Corvina,
20% Corvinone, 20% Rondinella, 10%
Molinara, Oseleta and Turchetta

Altitude 300m ASL

Soil Volcanic-calcareous-gravelly

Alcohol 15%



Tasting notes

Ruby red colour with garnet tinges. Ethereal, spicy, with hints of cherry, sour cherry, raspberry, currants, cocoa and balsamic notes. In the mouth the wine is warm, full, of great structure, fine and balanced. Excellent paired with game, roasted meats and aged cheeses.

Banville
Wine Merchants

www.banvillewine.com

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