

SPADA



AMARONE della Valpolicella Classico "RISERVA" DOCG

Amarone Classico "RISERVA" is produced from four Valpolicella grape varieties, cultivated high on hillside terraces. Only the best and most mature clusters are selected for this wine. The grapes are placed directly onto small open racks and brought to an open sided building where they are dried by the cool breezes of autumn and winter until the following February. Only produced in the best vintages in limited number, it is the result of a careful selection of the grapes, a long drying process and refinement in French and American oak barriques for about 48 months. Final long ageing in the bottle. It is an important wine for special occasions or as meditation wine.



VINEYARD: Hillside Vineyard in the historical Valpolicella Classica area.



GRAPE VARIETIES: Corvina Veronese 60%, Corvinone 30%, Rondinella 10%.



ALCOHOL: 16,5 % vol.



VINIFICATION: Steel tanks and vitrified concrete.



MATURATION: 348 months in French and American oak Barriques.



COLOR: Deep ruby red color with garnet shades.



SMELL: Warm, dry, ripe on the nose, intense and great refinement.



TASTE: Taste is complex, smooth, full bodied with lots of cherry notes and plum.



SERVICE TEMPERATURE: 18° C.



RECOMMENDED WITH: Red meats, game, aged cheeses.



BOTTLE: 750 ml

