















Accordini Iginò



AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA "Corno Marani"

This Amarone is produced in limited edition only in the best vintages. It has an intense ruby red colour. Hints of sour black cherry and cherry in alcohol. On the palate it is full-bodied, velvety and rich. It is perfect with braised meat, aged cheeses and dark chocolate.

-  **Where it's produced** Hills in the east area of Valpolicella Classico region.
-  **Vine-training System** Guyot.
-  **Grape Varieties** Corvina, Corvinone, Rondinella and Oseleta. Manual harvest and selection of the best bunches.
-  **How it's made** In stainless steel tanks at constant temperature. Soft pressing of the grapes.
-  **Aging** In French oak tonneaux for 24 months.
-  **Colour** Intense ruby red.
-  **Nose** Hints of sour black cherry and cherry in alcohol.
-  **Taste** Full-bodied, velvety and rich. Hints of cheery in alcohol and red berry marmalade.
-  **Serving Temperature** 18/20 °C.
-  **Glass Type** Gran Ballon.
-  **Format** 0,75L.
-  **Suggestions** Store in a cool place away from direct light, preferably with the bottle lying on its side. It is recommended to uncork the bottle two hours before serving.
- % Technical Data**
Alcohol Content: 15.5% - **Total Acidity:** 6 g/L
Residual Sugar: 8 g/L - **Dry Extract:** 45 mg/L

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