

# AMARONE DELLA VALPOLICELLA DOCG "Corno Marani"



This Amarone with a distinctive intense red colour tending to garnet is elegant and has plenty of character. Its sensory characteristics evoke sensations of dried sour cherries, chocolate and ripe fruit. It's a heavyweight red wine with great structure, plenty of complexity and excellent balance. The tannins are delicate. It's the perfect match for richly flavoured foods such as grilled meats, aged cheeses and dark chocolate.



#### Where it's produced

Corno Marani, Tregnago. Hillside vineyard with clay-rich soil full of mineral salts. Vineyards facing from east to west.



#### Vine-training System

Guyot; 4800 plants per hectare; 15-year-old vines.



#### Grape Varieties

Corvina, Corvinone, Rondinella and Croatina.



#### How it's made

The grapes are dried for 5 months, then fermented at a constant temperature.



#### Aging

Aged in French oak barrels for 12-14 months.



#### Colour

Deep ruby red with hints of garnet.



#### Nose

Red-berry preserve, spices and tobacco.



#### Taste

Intense, full-bodied, smooth and velvety.



**Serving Temperature** 18/20 °C.



**Glass Type** Gran Ballon.



**Format** 750ml.



#### Suggestions

Store in a cool place away from direct light, preferably with the bottle lying on its side.



#### Technical Data

**Alcohol Content:** 15% - **Total Acidity:** 6 g/L

**Residual Sugar:** 6 g/L - **Dry Extract:** 39 g/L