



## AMARONE DELLA VALPOLICELLA DOCG "Le Bessole"

This wine's great personality and character are expressed through spicy aromas and an intense ruby-red colour with hints of garnet. Its sensory characteristics evolve with every sip, unleashing sensations of fruit preserved in alcohol, liquorice and an overall soft, harmonious taste. The perfect match for grilled meats, roasts and aged cheeses.

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**Where it's produced** The hills of Moron (township of Negrar), on soil rich in marl, lime and silicon. The vineyards face north, east and west.
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**Vine-training System** Veronese pergola and Guyot, with slow drying for 5 months after harvest.
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**Grape Varieties** Corvina Veronese, Corvinone, Rondinella, Oseleta.
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**How it's made** Hot fermentation at a constant temperature for 30-60 days.
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**Aging** In French oak barrels for 12 months, then in steel vats until bottling.
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**Colour** Intense ruby red with hints of garnet.
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**Nose** Red-berry preserve, spices and tobacco..
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**Taste** Intense, full-bodied, soft and smooth.
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**Serving Temperature** 16-18°C.
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**Glass Type** Grand ballon
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**Format** 750ml
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**Suggestions** Store in a cool place away from direct light, preferably with the bottle lying on its side.
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**Tecnical Data**  
**Alcohol Content:** 15.5% - **Total Acidity:** 5.5 g/L  
**Residual Sugar:** 5 g/L - **Dry Extract:** 33 g/L