
















Accordini Igino



## AMARONE DELLA VALPOLICELLA DOCG CLASSICO "Le Viole"

This wine is the ultimate expression of harmony and structure with its intense garnet colour and hints of cherry preserve, spices like vanilla and tobacco. On the palate, it is velvety and soft. Slow drying of the grapes in fruttai for 5 months after the harvest. It is a great match with aged cheeses and red meats.

-  **Where it's produced** Hills of Moron at 580m in the heart of Valpolicella Classico region.
-  **Vine-training System** Veronese Pergola, slow drying of the grapes in fruttai for 5 months after the harvest.
-  **Grape Varieties** Corvina Veronese, Corvinone and Rondinella.
-  **How it's made** Hot fermentation at a constant temperature for 30 days.
-  **Aging** In French oak barrels for 12 months.
-  **Colour** Deep garnet colour.
-  **Nose** Hints of red berry preserve, cherry and blackberry, spices and tobacco.
-  **Taste** Intense, full-bodied, soft with velvety tannins.
-  **Serving Temperature** 16/18 °C.
-  **Glass Type** Gran Ballon.
-  **Format** 750 ml
-  **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.
-  **Tecnical Data**  
**Alcohol Content:** 15.5% - **Total Acidity:** 5.5 g/L  
**Residual Sugar:** 6 g/L - **Dry Extract:** 42 g/L

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