

AMARONE DELLA VALPOLICELLA DOCG "Riserva Gino Cordin"



A highly concentrated Amarone with great structure produced only as a limited edition with numbered bottles. AMARONE RISERVA is produced only in certain vintages. Deep ruby red in colour, the bouquet offers aromas of sour cherry, fruit preserved in alcohol, and spices, with additional notes of vanilla, tobacco and liquorice. Full, velvety and soft in the mouth. Produced in the hills of Moron in the township of Negrar, on soil rich in marl, calcium and silicon. The vineyards face from east to west.



Where it's produced

In the hills of Moron in the municipality of Negrar, on soil rich in marl, calcium and silicon. The vineyards face from east to west.



Vine-training System Veronese pergola and Guyot.



Grape Varieties

Corvinone, Corvina, Rondinella and Oseleta.



How it's made The best bunches of grapes are selected and picked by hand, slowly dried for 5 months, then fermented in stainless steel vats at a constant temperature. The skins are not pressed - only the heart of the grape is used.



Aging In French oak barrels for 24 months, then in steel vats until bottling.



Colour Intense ruby red with hints of garnet.



Nose Intense, enveloping bouquet with hints of cloves, liquorice and black pepper.



Taste Feisty yet velvety, with sensations of small red berries and hints of vanilla.



Serving Temperature 18/20 °C.



Glass Type Gran Ballon.



Format 750ml - 1,5L - 3L - 5L



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



Technical Data

Alcohol Content: 15.5% - **Total Acidity:** 6 g/L

Residual Sugar: 7 g/L - **Dry Extract:** 46 g/L