



Opere San Pietro Amarone

VALPOLICELLA CLASSICO DOC

TASTING NOTE

*Color: deep ruby red with reddish purple highlights.
Nose: rich and complex, with notes of cocoa, chocolate, raisins, ripe plums and black cherries.*

Flavor: its taste profile is refined, harmonious and compact. It is complex, with dominant notes of raisins, plums and hints of vanilla. Evolved and persistent.

GRAPES

Corvina Veronese 70%,
Rondinella 25%, Corvinone 5%.

ORIGIN

The Opere San Pietro vineyard.



VINIFICATION and MATURATION

After the grapes have been dried, they are pressed and then the alcoholic fermentation takes place in temperature-controlled stainless steel vats, for a period of about a month. Subsequently the Amarone is left to mature for at least two and a half years in 35 hl Slavonian oak casks and for 6 months in tonneaux.

ALCOHOL
15% vol.

SERVING TEMPERATURE
18-20°C

SERVING SUGGESTIONS

This is a wine for serving on special occasions, with game, red meat and mature cheeses.

BOTTLE SIZE
750 ml

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