



## Amarone

DELLA VALPOLICELLA CLASSICO DOCG

*Our Amarone Classico is produced exclusively from indigenous grape varieties, harvested in our own vineyards high in the hills of the Valpolicella Classica zone.*

### TASTING NOTE

*Color: a deep ruby red with purplish highlights.*

*Nose: Villa Girardi's Amarone is intense and displays great finesse, with its aromas of ripe cherries and plums.*

*Flavor: on the palate it is full-bodied, complex and velvety, with the typical characteristics deriving from the dried grapes.*

### GRAPES

Corvina Veronese, Rondinella, Molinara, Oseleta.

### ORIGIN

Hillside vineyards in the historical heartland of the Valpolicella area.

[www.villagirardi.it](http://www.villagirardi.it)



### VINIFICATION and MATURATION

"Withering" of the grapes for 3 months in the drying loft. 3 years in 35 hl Slavonian oak casks.

### ALCOHOL

15% vol.

### SERVING TEMPERATURE

18-20°C

### SERVING SUGGESTIONS

Perfect with game, slow cooking meat and mature cheeses. It is also ideal for long conversation.

### BOTTLE SIZE

375 ml  
750 ml  
1,5 Liters  
3 Liters  
5 Liters  
12 Liters