

TERRE



AMARONE della Valpolicella Classico DOCG 2011

Region: Valpolicella, Verona, Veneto

Grapes: Corvina Veronese 30%, Corvinone Veronese 35%, Rondinella 35%

Vineyards:

Grown on selected hillside vineyards in Marano di Valpolicella Valley, planted in calcareous soil at 200-350 meters above sea level.

Viticulture:

Grape bunches are hand picked and rigorously selected at the end of September. Traditional natural drying of grapes for 90-100 days results in a natural loss of 35-40% of the weight. Soft pressing of the grapes in December/January is followed by a 30-day maceration on the skins. 60% of the wine is refined for 24 months in big oak barrels, 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in the bottle.

Tasting Notes:

Intense ruby red with a violet edge. Warm, spicy, powerful bouquet with intense aromas of cherry, bitter almond and vanilla. Full, rich flavour.

Analysis:

Acidity 5.95g/L, Residual sugar 7.5g/L

Serving suggestions:

Serving temperature 20°C. Uncork a few hours before serving, serve in a large glass. Perfect with red meats, aged cheeses, game.

SKU +369454 15.3% A/V 12 x 750ml GLS Non Listed

Wholesale: \$39.00 GLS Retail: \$46.99

*Prices subject to change without notice and do not include taxes or bottle deposit.



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