"AMBROSAN"

AMARONE DELLA VALPOLICELLA DOCG CLASSICO RISERVA



ORGANOLEPTIC DESCRIPTION

Colour: intense garnet red.
Bouquet: rich and outstanding, with notes of dried flowers and fruits, balsamic herbs, cloves, tobacco, cocoa and leather.
Taste: full-bodied, structured, soft, long-lasting and with a "three-dimensional" taste progression.

SERVING SUGGESTIONS

Food: savory red meats, game and aged spicy cheeses.
Without food: "meditation" wine.

VINIFICATION

Drying: 4 months in "fruttaio" (grape-drying room).
Fermentation: spontaneous, with indigenous yeasts, in stainless steel tanks for 30 days, in winter.
Ageing: 30 months, part in Slavonian oak barrels and part in barrique.
Bottle ageing: 8 months.

PRODUCT ANALYSIS

Alcohol content: 16,00% vol
Total acidity: 5,80 gr/lt
Net dry extract: 32,00 gr/lt

HARVEST

Manual

GRAPE VARIETIES

70% Corvina, 20% Rondinella, 10% Croatina

16% vol | 20° | 30 m | 8 m

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