37.5CL AMARONE CLASSICO DELLA VALPOLICELLA DOCG

2019 | Red Wine

Italy, Veneto

Zenato

Case Size: 12

Complex, elegant and velvety wine with great structure, the Amarone della Valpolicella Classico opens to a tarry-black colour and dense extraction. The bouquet reveals dark prune, spice, leather and tobacco. The wine shows some bitterness in the mouth with a thick and penetrating finish that sticks to the sides of your mouth. As you would expect, the finish is long and important in terms of its texture.

Vinification:

The best grapes from the area are carefully selected & placed on racks to dry for 3 to 4 months. After which the grapes are pressed & the juice left in contact with the skins for 15-20 days at controlled temperatures in stainless steel tanks. The wine is aged for 36 months in French oak barrels before final blending and bottling.

Grape Varieties: Corvina| Croatina| Oseleta| Rondinella

Classification: DOCG Classico | **ABV:** 16.5% | **Closure:** Natural Cork