

# DAL CERO

IN VALPOLICELLA



## Amarone della Valpolicella DOCG 2016

<b>Grapes:</b>	60% Corvina, 30% Rondinella, 10% Molinara
<b>Region:</b>	Veneto
<b>Vineyard Location:</b>	The vineyards lie in the eastern section of the DOC area of Valpolicella, near Verona in the Veneto region
<b>Altitude:</b>	300 meters above sea level
<b>Vine Training:</b>	Traditional Verona pergola and Guyot
<b>Time of Harvest:</b>	Late September to mid-October
<b>Total Production:</b>	17,000 bottles
<b>Vinification Process:</b>	The grapes are hand harvested and placed on wooden trays in drying lofts for 3-4 months, with space left between the clusters to encourage efficient drying. The dried clusters are then pressed and the must macerates on the skins for 15-20 days at 23-25°C.
<b>Aging Process:</b>	The wine ages 48 months in large oak casks and in 20-hl. French oak barrels, followed by bottle aging
<b>Alcohol Content:</b>	16.00%
<b>Tasting Notes:</b>	Stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds in its acidity and elegant tannins perfect travelling companions.
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Ideal with roasts, game, and aged cheeses, but also sipped meditatively by itself as a <i>vino da meditazione</i> .

Vegan Friendly, Not Certified