

BENAZZOLI

AMARONE della Valpolicella *Classico docg*



Vineyard location: Monte di Sant'Ambrogio, in the heart of the classical area of Valpolicella.

Soil: vineyards of high hills (490-500 m) characterized by clays and calcareous marl.

Grape varieties: Corvina, Rondinella, Molinara, Negrara and Croatina.

Grape harvest: hand picked in small crates with selection of the best grapes.

Vinification: grapes are dried in fruit drying loft with accurate control of humidity and temperature. Soft crushing of grapes followed by slow fermentation and maceration in stainless steel tanks for about 20-30 days.

Ageing: 6 years - the wine is aged in stainless steel tanks first and then in French oak barrels. Short bottle ageing before release.

Tasting notes: intense, ruby red colour. It fills your nostrils with sensations of cherry preserve, caramelized blackberries and a potpourri of rose petals and dried violets. Balsamic hints of resin and musk, and spicy ones of cloves, cinnamon and star anise complete the bouquet. At first it is powerful and warming on the palate, but the sensation of high alcohol is immediately counterbalanced by a juicy freshness and nice tanginess which, alongside quite evident tannins, give the taste vigour and energy. Delicious hints of cherries and berries preserved in alcohol make the long finish particularly pleasing.

Serving suggestions: a very rich, full-bodied wine that can stand up without any difficulty to very elaborate and richly sauced dishes, like stewed or braised meats, or a selection of very mature cheeses. Drinking it with a bar of dark chocolate is surprisingly satisfying.

Serving temperature: 17-18°C

Closure type: cork