



AMARONE DELLA VALPOLICELLA CLASSICO DOP "TERRE DI SAN ZENO"



Vineyard

Southwestern exposure at an altitude of 150 to 300 meters, soil calcareous on basalt subsoil. Yield is limited to about 1.900 liters per hectare.



Grapes

- 65% Corvina, Corvinone
- 20% Rondinella
- 10% Molinara
- 5% other native grape varieties



Aging

Steel tank 24-36 months.
Big french 25 hl oak barrel for 12 months.
Small french oak barrel for 12 months.
Bottle 12 months.



Analytical data

Variables according to year

- Alcohol: 15% vol.
- Total acidity: 5,30 g/l
- pH: 3,60
- Dry extract: 38 g/l



Longevity from harvest

10/15 years



Color

An intense deep garnet red, with tinges of orange.



Bouquet and tasting notes

Sour cherries in brandy, berries, licorice, anise and spices which blend in a lasting and intense aftertaste.



Service

Room temperature in large crystal glasses to fully enhance its characteristics.



Suggested food pairings

Roasts, game, grilled and braised red meats. Unbeatable sipped after a meal accompanied by seasoned and spicy cheeses.

Sizes



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