



## AMARONE DELLA VALPOLICELLA CLASSICO DOP "VIGNETI DI OSAN"



### Vineyard

Southwestern exposure at an altitude of 250 to 300 meters, soil calcareous on basalt subsoil. Yield is limited to about 1.600 liters per hectare.



### Grapes

- 65% Corvina, Corvinone
- 20% Rondinella
- 10% Molinara
- 5% Dindarella, Pelara, Oseleta



### Aging

Steel tank for 12 months.  
Small French oak barrel for 30 months.  
Bottle 18 months.



### Analytical data

Variables according to year

- Alcohol: 15,5% vol.
- Total acidity: 5,70 g/l
- pH: 3,70
- Dry extract: 44 g/l



### Longevity from harvest

15/20 years



### Color

Intense ruby red, with orange tinges.



### Bouquet and tasting notes

Raspberry, blueberry and blackberry, sour cherries and dried plums, cinnamon spiced, pepper, licorice and ginger.



### Service

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



### Suggested food pairings

Red meats and game, aged and spicy cheeses.  
Ideal to sip in relaxing time.



### Sizes

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