



## AMARONE DELLA VALPOLICELLA CLASSICO DOP "RISERVA"



### Vineyard

Southwestern exposure at an altitude of 150 to 300 meters, soil calcareous on basalt subsoil. Yield is limited to about 1.600 liters per hectare.



### Grapes

- 65% Corvina, Corvinone
- 15% Rondinella
- 5% Molinara
- 15% other native grape varieties, as Pelara, Oseleta, Dindarella



### Aging

Steel tank 24 months.  
French oak barrel for 30 months.  
Bottle 18 months.



### Analytical data

- Alcohol: 16,5% vol.
- Total acidity: 5,60 g/l
- pH: 3,70
- Dry extract: 40 g/l



### Longevity from harvest

15/20 years



### Color

Intense deep garnet red, with orange tinges.



### Bouquet and tasting notes

Spices and wild ripe fruit, sour cherry and raspberry jams which remain with their own full, velvety and warm aroma and taste.



### 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 after dinner.



### Sizes

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