

# AMARONE DELLA VALPOLICELLA DOCG DONNA RENZA



AMARONE DERIVES FROM THE WORD AMARO, OF “BITTER WINE”, MENTIONED SINCE THE TIME OF CATULLUS IN CARME 27 (ABOUT 49 BC). AMARONE DELLA VALPOLICELLA IS ONE OF THE MOST SUMPTUOUS AND LUXURIANT RED WINES IN THE WORLD, A JEWEL THAT HAS MADE “VALPOLICELLA” ONE OF THE BEST KNOWN REGIONS FOR ALL WINE LOVERS.

IT IS A NOBLE WINE, PRODUCED WITH THE BEST BUNCHES, HARVESTED MANUALLY, LEFT TO DRY IN SPECIAL TRAYS FOR ABOUT THREE OR FOUR MONTHS, TO INCREASE THE SUGAR CONCENTRATION UP TO 25-30%.

ONLY IN JANUARY, THE GRAPES ARE PRESSED AND LEFT TO FERMENT FOR ANOTHER 25-30 DAYS.

THE PRODUCT THUS OBTAINED IS THEN DECANTED INTO STEEL TANKS TO COMPLETE THE MALOLACTIC FERMENTATION, THEN LEFT TO MATURE IN BARRIQUES FOR 24/36 MONTHS AND FINALLY BOTTLED, WITH A FINAL REFINEMENT IN THE BOTTLE FOR A FEW MORE MONTHS.

---

**GRAPES:** CORVINA, CORVINONE, RONDINELLA AND MORE.

**ORIGIN:** THE VINEYARDS ARE LOCATED IN THE VALPOLICELLA AREA DOC.

**VINIFICATION AND AGING:** THE HAND-PICKED GRAPES ARE LEFT TO DRY FOR AT LEAST 3 MONTHS. AFTER PRESSING AND FERMENTATION THE WINE MATURES IN BARRIQUE BARRELS FOR AT LEAST 24 MONTHS AT WHICH IT FOLLOWS IN BOTTLE REFINEMENT.

**COLOR:** INTENSE GARNET WITH RUBY REFLECTIONS.

**BOUQUET:** INTENSE FRUITY WITH HINTS OF, FRUITS OF FOREST, CHOCOLATE AND VANILLA.

**TASTE:** IT IS BROAD, SOFT, WITH A HARMONIC AND VELVETY TANNINS.

**ALCOHOL:** 15,5% VOL.

**FOOD MATCHES:** EXCELLENT WITH RED MEATS, GAME DISHES, GRILLED MEATS, BRAISED MEATS, AGED CHEESES AND ALSO AT THE END OF A CONVERSATION MEAL.