



Amarone della Valpolicella DOCG

TECHNICAL NOTES:

Brand: Magna Terra Italica

Grape Variety: Corvina 75%, Rondinella 25%, Molinara 5%

Alcohol: 15%

Colour: Deep Red with purple notes

Total Residual Sugar: 8 g/l

VINEYARDS:

Cultivation Area: Valpolicella

Vineyard Altitude: 250m above sea level

Training System: Guyot

VINIFICATION:

Skin contact period: 15 days

Vinification vats: Oak Barrel

Ageing: 24 months in oak barrels

TASTING SUGGESTION:

Tasting Impression: Dry with silky tannin, full bodied

Tasting temperature: 20° C

Meal Coupling: Cheese, meat like brasato