PODERI DEL LEONE

Amarone della Valpolicella DOCG

Corvina, Corvinone, Rondinella | Alc 16% | 18-20°C

Open a few hours before drinking

The Amarone della Valpolicella DOCG is obtained with a unique technique, that has been used since Roman time, called “appassimento”. The grapes are naturally dried for 3 to 4 months in the drying facility (fruttaio). During the drying process, the grapes dehydrate losing 40-50% of their original weight, with a consequent concentration of all their substances. During the month of January, the grapes undergo the “pigiatura” (squeezing out the juice of the grapes) and then the fermentation process for a month. Maturation is completed in French oak barriques and tonneaux for a period that may vary from 42 to 50 months. Then the wine is aged in bottle for a year.

PRODUCTION AREA
Valpolicella, Verona Province, Veneto region

TYPE OF SOIL
Calcareous with sedimentary origin

TRAINING SYSTEM
Pergola

VINEYARDS ELEVATION
220 - 300 meters

COLOUR
Intense ruby red with shades of garnet

BOUQUET
Complex, ripe red plum with hints of spices and dry fruits

TASTE
Dry, warm and intense, with a vigorous character and a pleasantly clean finish

PAIRING SUGGESTION
Perfect match with grilled, roasted or braised meat, lamb and game dishes. Great with fat tasty well-matured cheese. Interesting also in pairing with sweet-sour flavors typical of the Asian and middle-eastern cuisine

CERTIFICATO ICEA BIO VEGAN