ClaSSicO

Fine Wines & Spirits

Luciano Arduini Amarone Classico

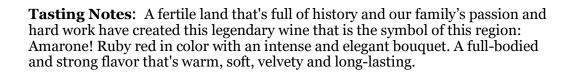


Varietal: Corvina (60%), Corvinone (20%), Rondinella (15%), Molinara (5%)

Appellation: Amarone DOCG Alcohol %: 16

Residual Sugar: 6.20 gr / liter **Acidity:** 5.8 gr / ltr

ph: 3.55



Aging: After being drawn off, the wine is transferred into casks and then into large Slavonian oak barrels. After being left to mature for around 24 months, the wine then undergoes further ageing in the bottle.

Winemaking: De-stalking and gentle pressing. Maceration lasting approx. 45 days during which time manual punching down and pumping over is carried out. Fermentation temperature: 20°C.

Food Pairing: The perfect accompaniment to game, spit-roasted meat, roasts and mature cheese.



Accolades

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