



Corte San Benedetto Amarone Classico “Conte Mariano”



Varietal: Corvina Veronese 60%, Corvinone 25%, Rondinella 15%

Appellation: Amarone DOCG

Alcohol %: 16

Residual Sugar: 5 gr / liter

Acidity: 5.8 gr / ltr

Dry Residual: 40 gr /Lt

Age of Vines: 40 yrs

Tasting Notes: Intense garnet-red. Great intensity with an ethereal scent, and fruity with black cherries in alcohol and prunes, bouquet of dried flowers and a hint of sweet spices. Structured and definite mellowness, contrasted by velvety tannins.

Aging: The wine is aged in tonneau oak barrels for 3 years, and then in Slavonia oak barrels (30 hl) for other 4 years

Winemaking: Grapes are harvested exclusively by hand starting in mid September. After careful selection, the grapes are placed in small wooden crates and set aside to rest in dry. Around the end of January the grapes are softly pressed, and left to ferment slowly.

Food Pairing: It pairs up traditionally with game, grilled or braised meat, and aged cheese.

Accolades



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