



Corte Armano

Amarone Classico



Varietal: 35% Corvinone Veronese,
35% Corvina Veronese, 30%
Rondinella

Elevation: 250m

Practice:

Dry Extract:

Appellation: Veneto, Italy

Production: 5000cs

Alcohol: 15%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Intense ruby red color with violet edges. Warm, spicy, powerful nose with intense aromas of cherry, almond and vanilla. Full-bodied, supple and smooth.

Aging:

60% of the wine is aged in oak barrels for 24 months and 40% in new French Allier barriques for 18 months. The wine is aged six months in bottle before release.

Winemaking:

Grapes are carefully selected, handpicked and dried in the traditional, natural way for 90 to 100 days. Soft pressing is followed by 30 days of maceration with skins.

Food Pairing:

Perfect with red meats, game and cheese.

Accolades:

2013 Decanter – 92 pts

2011 Wine Spectator – 90 pts