



Villalta Amarone



Varietal: 60 % Corvina, 30 % Rondinella, 5 % Molinara, 5% other local grape varieties.
Practice: Hand-picked

Elevation:
Dry Extract:

Appellation: Veneto, Italy

Production:

Alcohol %:

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Deep ruby-red color with an intense, full and rich bouquet. Rounded on the palate with classic black cherry flavors and a long, complex finish.

Aging:

Two years in traditional Slavonian oak barrels (25-50 hl) and 3 months in bottle before release.

Winemaking:

Due to the very high sugar content and natural yeasts, a long, slow fermentation (45 days) is carried out in stainless steel tanks at the low temperature of 77 F (25°C). These tanks are specifically designed for the fermentation of Amarone to allow permanent contact with the skins.

Food Pairing:

Ideal with roasts, game and cheese, but also a great wine to sip slowly in company

Accolades:

2015 Wine Enthusiast – 90 pts
2015 James Suckling – 89 pts
2014 Wine Spectator – 90 pts

