



Luciano Arduini Amarone Classico “Simison Riserva”



Varietal: Corvina (60%), Corvinone (20%), Rondinella (10%), Oseleta (10%).

Appellation: Amarone DOCG

Alcohol %: 16.5

Residual Sugar: 2.70 gr / liter

Acidity: 5.75 gr / ltr

ph: 3.6



Tasting Notes: This Amarone shows an intense, almost impenetrable red color, as well as an infinitive richness in the initial aroma, followed by an incredible smoothness that is long and persistent.

Aging: After being drawn off, the wine is transferred into barriques where it is left to mature and age for seven years in tonneaux or barrique, after which it undergoes further aging in the bottle (two or three years).

Winemaking: De-stalking and gentle pressing. Maceration lasting approx. 40 days during which time, manual punching down and pumping over is carried out. Fermentation temperature: 20°C.

Food Pairing: Ideal to accompany game, spit-roasted meat, roasts and mature cheese.

Accolades

2011 98 pts Vinous

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