



Luciano Arduini Amarone Classico “Simison”



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

Appellation: Amarone DOCG

Alcohol %: 16

Residual Sugar: 8.50 gr / liter

Acidity: 5.7 gr / ltr

ph: 3.55

Tasting Notes:

This wine's ruby red color is as intense as its fruity notes, with clear fragrances of blackberry and cherry blending perfectly with the spicy aromas given by the oak. A complex yet extremely well-balanced flavor thanks to velvety tannins that create a remarkably persistent finish.

“SIMISON” Amarone is made from a selection of the estate's historical grapevines, all with remarkable positioning and soil composition, creating unique organoleptic properties that make this the most interesting wine of the entire collection.

Aging: After being drawn off, the wine is transferred into casks where it is left to mature for around 30 months, after which it undergoes further ageing in the bottle.

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

2016 **98** pts **Vinous**



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