

Fracastoro Amarone della Valpolicella DOCG Classico Riserva 2012

SAQ Code:

Format: 750 ml

DESCRIPTION

Fracastoro - Amarone Riserva

Dedicated to the medieval poet and wine lover Girolamo Fracastoro (1478-1553), this exceptionally well-rounded Amarone presents a brilliant garnet red colour with rich and velvety mouth-filling flavours of fruit and spice that linger on the palate. Intense fruity aromas of cherries and plum preserves mingle with subtle notes of cinnamon, clove, pipe tobacco and cocoa. Enjoy with red meat, game and mature hard cheeses. Decant for 1-2 hours before drinking. Serving temperature: 20° C.

Country: Italy

Color: Red

Region: Veneto

Designation of origin: Amarone della Valpolicella DOCG Classico Riserva

Regulated Designation: Denominazione di origine controllata e garantita (DOCG)

Classification: Riserva

Grape varieties: Corvina, Rondinella and Corvinone

Degree of alcohol: 15%

Sugar content: 9 g/L

Vinification: the grapes are pressed, with very low yields in terms of wine, after 80/100 days of traditional drying in special rooms (frut- tai), causing the sugars in the grapes to become more concentrated. The must ferments slowly for 18-20 days in contact with the skins at controlled temperatures of 22°-28°C

Tasting note: dry, rounded, warming and velvety, it is very well-structured and mouth-filling. It offers elegant fruity and spicy notes as well as great persistence on the palate

PRODUCER

Vigneti Villabella

AGENCY

Agile, Wine & Spirits



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