



RINALDIMAIOR AMARONE DELLA VALPOLICELLA DOCG



Grape variety

Corvina - Rondinella - Molinara

Origin of the grapes

Valpolicella area (Veneto)

Vineyard elevation

250/300 mt asl.

Finishing

In oak barriques originating from the Massif Central in France. The finishing times in the barriques are variable and based on the grape harvests.

Alcoholic content

16% vol.

TASTING NOTES

Olfactory examination

Luxurious and majestic with irrepressible nuances of black cherries, sour cherries and plum jam. A succession of captivating notes to the nose: hazlenut, blond tobacco leaves and incense.

Gustatory examination

A striking, luxurious and vibrant structure. The long withering process gives a well-balanced concentration of the sapid and fresh boost that makes a sip unforgettably long. An enveloping Amarone that never ceases to amaze.

Pairing

Matured cheeses, menus based on red meat, game.

Serving suggestions

Serve at 18°C in a large tulip crystal glass.