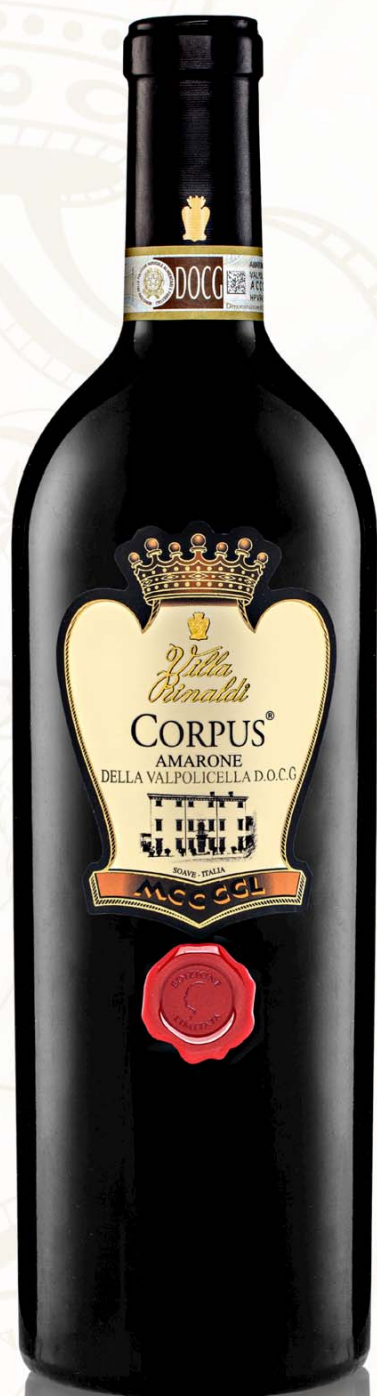




CORPUS AMARONE DELLA VALPOLICELLA DOCG



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| Grape variety | Corvina - Rondinella - Molinara |
| Origin of the grapes | Valpolicella classic 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

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| Olfactory examination | Strikingly magnificent and overflowing with richness and the infinitely faceted notes of its bouquet. A triumph of sour cherries and cherries in alcohol alternate with elegant and masterly skill. The breadth of nuances is masterful and is created by the long withering process. A balanced balsamic note derives from the patient refining in the bottle. Only the best grape harvests are selected to create this nectar that is undaunted by the passage of time. |
| Gustatory examination | A strikingly powerful structure that is almost chewable, this Amarone is made with authentic old-school methods. Pure, loyal and candid, it evokes true emotions and memories of a timeless style and icon. |
| Pairing | To end a meal, with excellent matured cheeses, with dark chocolate. |
| Serving suggestions | Serve at 18°C in a large tulip crystal glass. |