



Cristiana Bettili, DOCG Amarone della Valpolicella, Red

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PRESENTATION

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TERROIR

Calcareous, shallow with presence of skeleton.

HARVEST

Manual harvest in boxes of 5 kg

WINEMAKING

Withering for 3-4 months, after de-stemming, fermentation takes place with maceration for about 20-30 days at a controlled temperature of 26 degrees.

AGEING

The aging takes place partly in 40 hl oak barrels, partly in tonneau (500 lt) and partly in barriques (225 lt) for 3 years.

VARIETALS

Corvina 50%, Corvinone 20%, Other grapes 15%, Rondinella 15%

15,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16 - 18°C

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Very intense ruby that maintains a good transparency, very consistent. The scent is ethereal with notes of ripe fruit, in particular the morello cherry and a balanced sensation of toasted wood and cocoa. The taste is full, harmonious, long, with great softness and balance. Aftertaste of morello cherries.

FOOD PAIRINGS

A structured and austere wine, it goes well with game, braised meat, red meats and aged cheeses

