

PS
WINE

premium wine selection

Vini di Qualità

Amarone della Valpolicella

Le Arche



CLASSIFICATION

D.O.C.G.

TYPE

Red

REGION

Veneto

PROVINCE

Verona

GRAPE VARIETY

Corvina, Corvinone,
Rondinella

TYPE OF FARMING

Conventional

HARVEST

Manual, in September
October. Grapes are then
left drying in stores for
about 120 days.

VINIFICATION

Destemmed and gently pneumatic pressed. Fermentation from 12° to 23°, 30 days slow maceration of which 12 at cold temperature. Manual punching down 3 times a day. Full malolactic fermentation.

MATURATION

24 months barrels aging followed by 6 months in bottle.

TASTING NOTE

Ruby red, dense and compact. Intense and persistent on the nose with floral and fruity aromas of sour cherries in alcohol and dried prunes. Wide range of sweet spices. On the palate it denotes structure and decisive smoothness as well as velvety tannicity.

SIZES AND SPECIAL PACKAGING

75 cl bottles.