

PS
WINE

premium wine selection

Vini di Qualità



Amarone della Valpolicella Riserva

Silvano Piacentini

CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	68% Corvina, 24% Corvinone, 8% Rondinella
TYPE OF FARMING	Conventional
HARVEST	Manual and precise selection of the grapes, in October.

VINIFICATION

After the harvest, the grapes are put to dry in well aired rooms for 3-4 months. After the grape pressing, the must vinifies with maceration on the skins for 15-20 days at 23-25 °C temperature.

MATURATION

At the end of vinification, the wine matures for 36 months in Slavonian oak barrels. Before the commercialization the wine matures 6 months in bottle.

TASTING NOTES

With an intense ruby-garnet colour, Amarone Riserva reveals seductive ripe fruit and jam perfumes, with fresh candied citrus peel and an elegant sensation of aromatic herbs. On the palate it is a warm, rich and structured wine, with a strong fruity character until the final.

SIZES AND SPECIAL PACKAGING

75 Cl bottles. Possibility to request the wood case.