

PS  
WINE

premium wine selection

Vini di Qualità



# Amarone della Valpolicella

## *Le Arche*

<b>CLASSIFICATION</b>	D.O.C.G.
<b>TYPE</b>	Red
<b>REGION</b>	Veneto
<b>PROVINCE</b>	Verona
<b>GRAPE VARIETY</b>	Corvina, Corvinone, Rondinella
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	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 NOTES

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.