



*Costa Arente*

## AMARONE DELLA VALPOLICELLA DOCG

**Characteristics:** Icon of a land, Amarone steps up to the podium of the "Great Reds" of Italy. In common with just a few other cases in Italian winemaking, the vocation of the land is not enough to make a great Amarone. Amarone is rather the result of a slow process leading from the grape to the bottle, characterised by a multiplicity of variables with a decisive influence on the qualities of the wine, all of which must be considered. Precisely for this reason, the utmost attention is paid to every aspect of the Amarone project, however apparently insignificant. Every detail is decisive.

**Tasting notes:** Intense ruby red colour with a garnet rim. On the nose, it shows a complex bouquet with a combination of red and black fruit such as sour cherries and blackcurrant coupled with spicy notes of licorice, tobacco and black pepper. On the palate, it shows great elegance with intense notes of plums and vanilla. The bright acidity is well balanced with the firm tannic structure and warm alcohol. Long lingering finish and great concentration and complexity.

**Alcohol(% Vol.):** 16.5%

**Bottle:** 0.75 Lt

Grapes : Corvina Veronese (50.00%), Corvinone (30.00%), Rondinella (20.00%)

## VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climates are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

