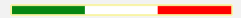




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



AMARONE DELLA VALPOLICELLA CORTE MOSCHINA



RED

Denomination : **D.O.C.G.**
Variety : **CORVINA, CORVINONE, RONDINELLA AND CABERNET**
Alcohol content : **15.5**
Bottle size : **750 ML**
Product Area : **VENETO**

Amarone is one of the most important red wines of Italy, one of a kind. After a drying process of about 120 days, the grapes are pressed and at the end of the fermentation, are refined in wood barrels. The result is an important product, fruit of a personal interpretation of both the grapes and the wine-making.

GRAPE VARIETIES: CORVINA, CORVINONE, RONDINELLA AND CABERNET

AREA OF PRODUCTION: HILLS OF VERONA

SOIL: MEDIUM TEXTURE AND LIMESTONE

HARVEST TIME: HAND-PICKED AT THE END OF SEPTEMBER IN SMALL CASES OF 5 KG

ALCOHOLIC FERMENTATION: 30 DAYS IN STAINLESS STEEL TANKS

REFINING: 24 MONTHS IN VARIOUS SIZE OF WOOD BARRELS

COLOUR: RUBY RED INCLINING TO GARNET RED

SCENT: BLACKBERRIES, BLACK CHERRIES, CHERRIES WITH A SPICY END

FLAVOUR: INTENSE, COMPLEX, FULL-BODIED AND BEAUTIFULLY BALANCED

ALCOHOL CONTENT: 15.50%

GASTRONOMIC PLATES: GRILLED AND BRAISED MEAT, GAME AND DARK CHOCOLATE

TEMPERATURE TO BE SERVED: 16 – 18°C BEST OPENED ONE HOUR BEFORE SERVING

BOTTLE SIZE: 750 ML, 1500ML



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