



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## AMARONE DELLA VALPOLICELLA DOCG VIA BOTTE 44



RED

Appellation : D.O.C.G.



Grapes Variety : Corvina 70%, Rondinella 20%, Corvinone 10%



Alcohol Vol. : 15 %



Bottle size : 750 ml

Region **Veneto**



Classification: Amarone della Valpolicella Classico D.O.C.G.

Type of wine: dry red

Production zone: the vineyards is in the five historic communes of the Valpolicella Classico, Ronca', in the hills northwest of Verona

Type of soil: limestone mixed with clay; quite stony

Grapes: Corvina 70%, Rondinella 20%, Corvinone 10%

Training system: traditional Veronese Pergola

Harvest period: end of September

Vinification: the grapes are pressed, with very low yields in terms of wine, after 120 days of traditional drying in special rooms (fruttai), causing the sugars in the grapes to become more concentrated. The must ferments slowly for 18-20 days in contact with the skins at a controlled temperature of 22°-24°C

Maturation: in traditional large Slavonian oak casks for 36 months, prior to a further period of bottle-ageing

Nose: our Amarone displays typical fruity fragrances of cherries and wild berry preserve, together with elegant hints of sweet spices and dark chocolate

Flavour: a wine of great structure that is rich, rounded and velvety; it displays a highly appealing full, fruity style, intermingled with refined spicy sensations

Serving suggestions: ideal with roasts, game, braised meats and mature cheeses. In its zone of origin it accompanies the traditional Veronese selection of assorted boiled meats. It is also perfect for making the typical local risotto all'Amarone. It can even be paired, in a rather daring match, with raw or lightly seared red tuna Excellent choice with dark chocolate and heavy chocolate dessert

### CORTE MOSCHINA



We became the worthy representatives of the traditional Italian character thanks to the love for the territory, the passion for authenticity, the years' work which has been handed down from one generation to another and the will to be the best version of ourselves. Our history is the result of the connection between past and future. It has been possible through the dedication and the will to tell others about our tradition, not with words, but with flavours, colours and scents: of wine.

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