

AMARONE DELLA VALPOLICELLA DOCG VILLA ELENA

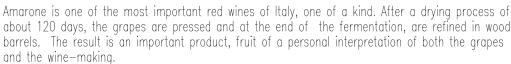


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Appellation: D.O.C.G.

🌞 Grapes Variety : Corvina, Corvinone, Rondinella and Cabernet

Alcohol Vol. : 15.5 %
Bottle size : 750 ml
Region : Veneto



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

Flavour: Intense, complex, full-bodie and beautifully balanced

Gastronomic plates: Grilled and Braised meat, game and dark chocolate

Temperature to be served: 16 . 18°C best opened one hour before serving



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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