

Amarone della Valpolicella doc Classico Monte Ca' Bianca



This wine is obtained from the drying of grapes that have been left to rest during the months of September and October, after a first careful selection in the vineyards and a second in the fruithouse. Here they remain until January.

The wine is aged for about four years in small oak barrel and big barrel and then in the bottle.

GRAPES: Corvina 40%, Corvinone 35%, Rondinella 20%, Oseleta 5% from Monte Ca' Bianca and Cengia in the Valpolicella Classica.

COLOUR: garnet red.

AROMA: intense, ethereal, spicy.

FLAVOUR: soft, dry, "warm", solid and robust.

SERVING SUGGESTIONS: ideal with second courses such as roasts, game, grilled meats and red meats in general.

SERVING CONDITIONS: at a temperature of about 18/20° C.

ALCOHOL: 16% vol.

Begali

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A blend of Corvina, Corvinone, Rondinella, and Oseleta. A wine curated through "drying" the grapes. Exuding a plethora of velvety notes of blackberry, cassis, plum, blueberry, dark chocolate, saffron, and cinnamon. Pairs beautifully with steak, braised meats, and game. Great for a special occasion.



Made by Rachel Lipman of Siema Wines

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