



CORTE RUGOLIN

## AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G.

*“Monte Danieli”*

### RISERVA



This Amarone Riserva, the highlight of the Corte Rugolin range, is obtained from a selection of the best grapes in a small vineyard with an excellent solar exposure. The grapes are processed using the 'appassimento' method for approximately three months, producing a garnet-red wine with an intense bouquet of cooked fruit, dried plums, cherries macerated in alcohol, tobacco and various spices, including ginger. Uncork a few hours before drinking and serve at 18-20°C.

**Name:** Amarone della Valpolicella Classico Riserva D.O.C.G.

**Alcohol:** 16%

**Grapes:** Corvina, Corvinone, Rondinella, other local varieties (Molinara, Croatina)

**Vineyards:** village of Castelrotto (municipality of San Pietro in Cariano)

**Harvesting:** by hand, from mid-September

**Appassimento:** 3 months on special racks at room temperature with artificial ventilation

**Fermentation:** 50 days, macerating on the skins

**Maturation:** 36 months in barrique and tonneaux, 6 months in bottle

**Pairings:** roasts, braised meat, matured cheeses

**Format:** 750ml, 1500ml