



CORTE RUGOLIN

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

“Crosara de le Strie”



Made from a selection of the best native grapes, which are processed following the 'appassimento' method for three months, in line with an age-old tradition in Valpolicella. It is garnet-red in colour, with a full, dry, velvety taste, and intense aromas of cherries macerated in alcohol, wild berries and spices. Uncork a few hours before drinking and serve at 18-20°C.

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

Alcohol: 15,5%

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

Vineyards: Marano di Valpolicella, Sant’Ambrogio di Valpolicella, 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: 24 months in barrique, tonneaux and barrels, and 6 months in bottle

Format: 750ml