



ANTICHE TERRE<sup>®</sup>  
VENETE

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



## AMARONE DELLA VALPOLICELLA

### RISERVA DEL FONDATORE

**CLASSIFICATION.** Dry red wine D.O.C.G. 2011.

**GRAPES.** Corvina Veronese, Corvinone, Rondinella.

**PRODUCTION PROCESS.** Riserva del Fondatore is the signature wine of three generations of winegrowers' love for their territory and dedication for traditional wine-making traditions. We're proud to combine old traditions with modern wine-making techniques to produce an authentic expression of the terroir as a tribute to the founder of the winery. The grapes are harvested by hand and carefully selected before they are placed to rest and dry in the process known as the "Appassimento" method for 3 to 4 months. After fermentation, the wine is moved in small French oak barrels for 24 months followed by fining in the bottle.

**TOTAL ALCOHOL CONTENT.** 16%.

**TOTAL ACIDITY, IN TARTARIC ACID.** 5.9 grams per liter.

**COLOR.** Intense, deep garnet red.

**NOSE.** Spicy of plum and cherry with a hint of raspberry.

**TASTE.** A remarkable bouquet of complex, elegant balsamic nose with cherry, blackberry and sweet almonds. The deep fruit aromas are perfectly integrated with the warm silky tannins giving the wine a lingering rich finish.

**SERVE.** Decantation at least an hour before serving, ideally served in large, deep glasses.

**FOOD MATCHING.** A perfect match for roasted meat, grilled steak, mature cheese and ideal for meditation.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13