



ANTICHE TERRE®
VENETE



Amarone della Valpolicella Riserva del Fondatore

Classification

Amarone della Valpolicella D.O.C.G.

Region

Valpolicella, Veneto, Italy

Grapes

Corvina Veronese, Corvinone, Rondinella, and other complementary varieties.

Harvest

Hand-picking harvest with grape selection, generally throughout September, followed by grape drying in "appassimento" facilities called Fruttai, for about 90-120 days.

Vinification

Grapes are usually crushed from December to February. Fermentation occurs at a controlled temperature not exceeding 22°C and can last from 14 to 30 days with pump-overs and délestage during the process.

Aging

Minimum duration of 5 years in barriques (first or second passage), large oak barrels, or stainless steel.

Total Alcohol Content

16 %

Color

Deep garnet.

Aroma

Complex balsamic notes on the nose, with cherry, blackberry, and sweet almonds.

Taste

Deep fruit aromas are perfectly integrated with warm, silky tannins, giving a rich and persistent finish to the wine.

Serving Temperature

Open at least one hour before serving and pour into a wide glass.

Food Pairing

Excellent with red and grilled meats, game, and aged hard cheeses.

Bottle Size

0,750 L

www.anticheterrevenete.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

