



Amarone della Valpolicella “Mezzomonte” Organic

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 two years in barriques (first or second passage), large oak barrels, or stainless steel.

Total Alcohol Content

15 %

Color

Intense dark garnet red.

Aroma

Spicy, with plum and cherry aromas and a hint of raspberry.

Taste

Full-bodied wine with velvety tannins and a delicate aromatic aftertaste.

Serving Temperature

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

Food Pairing

Excellent with red and grilled meat, game, or aged hard texture 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

