



CÀ DEI MAGHI



## Amarone della Valpolicella Classico DOCG

### Vineyard

Place: Sant'Urbano, Municipality Fumane  
315 amsl - 45°32'35.34"N; 10°54'03.20"E

### Grape variety

Corvina gentile, Corvinone,  
Rondinella and Molinara.

### Vine training

Simple pergola with an age  
of 50 years old.

### Harvest

By hand in small boxes.

### Vinification

The grapes are harvested by hand in the second decade of October and pressed at the end of January. Fermentation takes place in steel tanks, then the wine rests for five years first in big oak barrels and then again in steel tanks until bottling.

### Wine characteristics

Intense red colour with light garnet tinges.  
Intense aroma with hints of cherry under spirit and sweet spices.  
Full-bodied, well-structured, lasting and harmonious flavour.

### Pairings

Excellent with aged cheese. It combines very good also with grilled, roasted and boiled meat as well as bitter chocolate.

### Prizes and awards

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**86/100**

GILBERT & GAILLARD