



Fattori Amarone della Valpolicella Amarone DOC

A.B.V.: 16%

Varietal

- 65% Corvina, 15% Corvinone, 10% Rondinella, 10% Other Varietals

Location/Production

- Located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illisai.
- The grapes are allowed to dry gently in well-ventilated rooms for 4-5 months.
- Fermentation starts with natural yeast and then must is filled into oak barrels to finish.
- The wine matures in wood for 30-36 months before bottling.

Color, Nose & Palate

- Intense ruby red color.
- Full bodied and elegant wine with black fruit aromas and flavors, hint of plum, and blackberries with a touch of balsamic and spice.
- Taste is rich, refined, and elegant.



© Copyright 2021 Zerbina Wines, LLC

BROUGHT TO YOU BY:



130 Howell St, Dallas, TX 75207

Visit us at: www.ZerbinaWines.com