



Casalforte Amarone della Valpolicella Riserva DOCG 2017

Red wine from Italy

Producer and bottler: Cantine Riondo - Via Cappuccini 6 - Monteforte d'Alpone (VR) - Italia - +39
045 6104346

Quality Designation: Denominazione di Origine Controllata e Garantita (DOCG)

Grape varieties: Corvina, Rondinella, Corvinone and Molinara.

Sensory characterization: The Casalforte Amarone Riserva is a full-bodied wine that conveys great elegance and finesse with its remarkable perfumes of prunes and black cherry along with spicy cinnamon notes on the finish. On the palate, hints of liquorice and cocoa powder play with an exceptionally pleasant tannin that caresses the mouth and invites another sip.

Colour: Ruby red of good concentration.

Alcohol content: 15.5 % Vol.

Residual sugar: 6.0 g/l

Acidity: 5.4 g/l

Closure type: Natural cork.

How to serve: The Amarone goes perfectly with rich pasta dishes, game and grilled or steamed red meat and mature cheese. Excellent meditation wine.

Recommended serving temperature: Between 18 and 20°C.

Allergens: Contains sulphites.



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