



Casalforte Amarone della Valpolicella DOCG 2019



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 della Valpolicella is a full-bodied red wine. The long, slow fermentation gives this wine a complex bouquet of cinnamon, cherry jam and walnut, as well as a palate of ripe black cherry fruits with notes of vanilla and coffee on the finish. Long final.

Colour: Deep garnet red.

Alcohol content: 15.0 % Vol.

Residual sugar: 7.0g/l

Acidity: 5.6 g/l

Closure type: Natural cork.

How to serve: Excellent accompaniment to spicy dishes such as pasta with meat sauces, well-seasoned stews, and casseroles. Harmonious with dishes containing red meat and intense cheeses. Delicious with dark chocolate. Phenomenal contemplation wine.

Recommended serving temperature: Between 18 and 20°C.

Allergens: Contains sulphites



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