

CORTE ZARDINI®

dal 1914

www.cortezardini.it



AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G.

PRODUCTION.

Our Amarone comes from the best grapes of our vineyards located between 300 and 400 metres above sea level. The grapes are carefully left to rest in crates for controlled drying for over 120 days.

ORGANOLEPTIC DESCRIPTION.

This Amarone is aged long enough and patiently in French wood casks, and rests in bottles for at least six months, becoming a generous wine with hints of red fruits.

It is characterised by its elegance and strength, but also boasts a pleasant, refined balance, making it a great meditation wine.

ALCOHOL.

15 - 16%.

FOOD PAIRING AND SERVING TEMPERATURE.

Pour out at least two hours in advance, and serve at a temperature of 20 °C.