




FABIANO

I Fondatori Amarone Riserva DOCG

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| VARIETALS | 40% Corvina Veronese, 40% Corvinone, 15% Rondinella, 5% Oseleta |
| VINTAGE | 2017 |
| REGION | Valpolicella, Veneto, Italy |
| TECHNICAL DATA | Alcohol 16% |
| APPEARANCE | The color is a deep and opaque purple. |
| NOSE | The wine's nose mirrors the depth of color, with dark-cherry, plum, bitter-chocolate and clove notes. |
| PALATE | The palate is rich and lush, with a myriad of cherry notes ranging from fresh to cooked to candied, balanced by the elegant tannins and lingering finish. |
| AGEING | A minimum of 30 months in big barrels, followed by about 6 months in bottle. |
| PAIRING | Excellent in the company of deer meat and red meat steaks, it is perfect to combine with aged cheeses and dark chocolate. |
| READINESS FOR DRINKING | Ready now but it will develop beautifully with some age. Open and decant the wine some time before serving it. |
| RATINGS | 91pts WINE ENTHUSIAST 4,4  |
| ORDER CODE | IT249 |